

353

MORROW'S

PRACTICAL

GUIDE TO HOUSEKEEPING

IN

ALL ITS DEPARTMENTS,

COMPRISING A REPOSITORY OF

VALUABLE INFORMATION

DESIGNED TO PROMOTE

DOMESTIC HAPPINESS AND COMFORT.

ST. JOHN, N. B.:
R. A. H. MORROW.

1882.

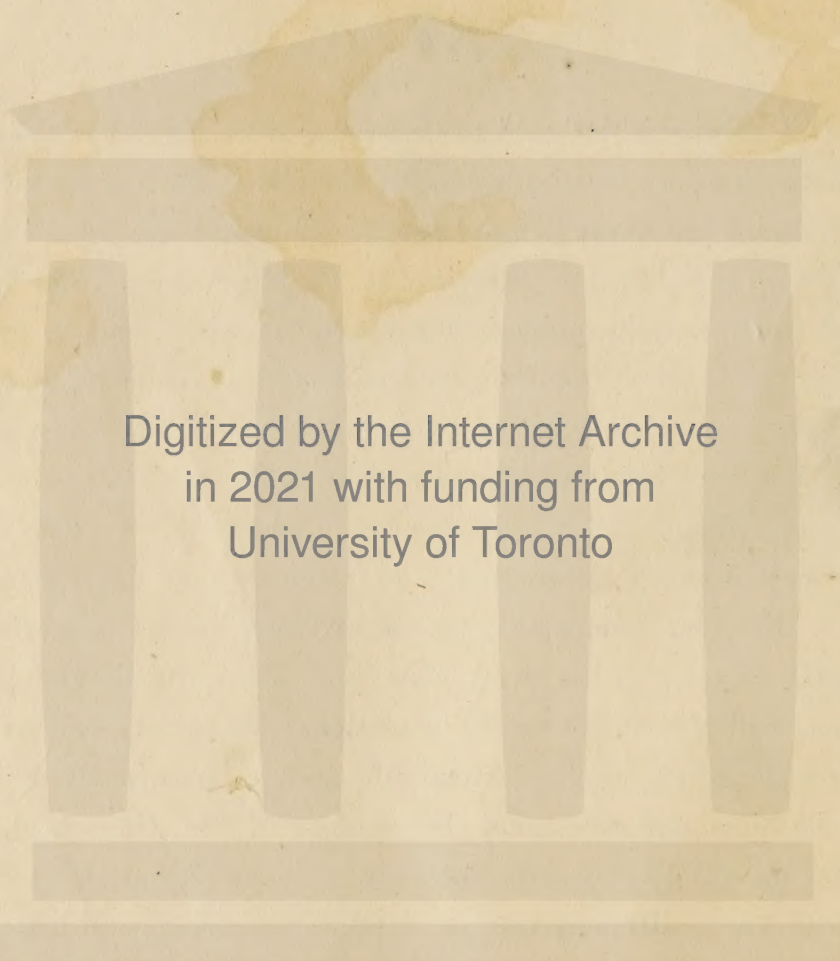
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PREFACE.

This volume is designed to be a permanent Hand-book of practical information for everyday use in the Family. Much of the information it contains has never before been published in book form. The most judicious care has been exercised in its preparation. The latest and best works on the subject have been consulted, and in some cases freely used. The Domestic Recipes have been collected from *reliable* sources; many are entirely new; and some of the latest and most valuable have been furnished by ladies of St. John, whose proficiency in the culinary art is well known in many circles. The advertisements will be found profitable and interesting reading, and will serve as a directory where to purchase the best family requisites. It is hoped, therefore, that every lady into whose hands the book may come, will give it her careful attention. Its variety will be found to cover the whole range of Home-life, and it is earnestly desired, that by its hints and directions, the burdens of the Household, as they come up day by day, may not only be lessened, but that every member of the family may become happier, and wiser, and better.

SAINT JOHN, N. B., December, 1881.



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ERATTA.

Holman Pad Company's address should be 223 instead of "22," as given on page 83.

On same page (83) T. V. Barker & Co. should read R. V. Barker & Co.

Gould Brothers Advertisement, page 115, seventh line from top, should read all materials, instead of "all mamarials."

HOME:

ITS ORIGIN, CONSTITUTION AND DESIGN.

It is easier defining the negative than the positive of what constitutes a *true home*. Vague ideas are often cherished regarding the principles upon which the domestic circle is established. Few persons seem to have any correct idea concerning the sacredness of the responsibility connected with the management of the household. Many look upon the family as a necessarily natural association only, composed of the nursery, the parlor, the exterior of domestic life, based upon some fleeting passion, some sensual motive or mercenary policy. Others view home as the mere dwelling-place of their parents, and the theatre upon which they acted the part of merry childhood—simply a habitation, identical with the abode of the brute creation. But, how far these superficial ideas may appear to harmonize with human nature, they are far from satisfying the rational inquirer who has been led to believe that

“Home’s not merely four square walls,
Though with pictures hung and gilded;
Home is where affection calls—
Filled with shrines the heart hath builded.”

The true idea of the household may be gathered from the *fact* that *Home* is a Divine institution of the same age and birth with man, ordained in connection with the marriage relation, upon laws as sure and steadfast as the Eternal Throne, any disregard of which leads to discord and ruin. Its design is to promote God’s glory and man’s felicity.

The first Home was organized in Eden to continue in succession to the end of time. The family may therefore justly be considered the most important association on earth; the grand centre of all moral and physical interests; a normal organization—the first form of society; the nursery of the Church and State; the foundation of all our relationships of life; a body politic in which we lose our individuality and come to the realization of our inherent relation to others. In this organic capacity the household may be viewed in a two-fold aspect—physical and moral—which are inseparably inter-

woven; and the complete idea of home as we view it in this connection, centres in the union of both—the former being that living whole or oneness into which all the parts are bound up; and the latter comprising the union of the moral life and the present and future interests of the entire members of the family.

These things considered, well may it be said, “There is no place like home.” It may be a rude, rough home in some lonely forest, sequestered dell or mountain side; but, wherever we wander, we look back to it with the utmost interest. Who can forget the happy home of his childhood? What mingled associations cluster around the old homestead! In the hours of solitude, how thought rushes upon thought of the happy meetings, sweet interviews, and sad partings we have had with those we loved under the parental roof! Although the lowly cottage where we were born may have been reduced to ruins, and a statlier edifice raised on the spot and now occupied by strangers; although those who once grew in beauty side by side, filling one home with glee, may have been “scattered far and wide, by mountain, stream and sea;” and although the dear friends of our youth may have died, and their bones have been laid in the old Church-yard, yet the memories of Home will often be awakened within our bosoms, which may have been checquered with the joys and sorrows of life, and we will desire to murmur:—

“Give me my old seat, mother,
With my head upon thy knee;—
I’ve passed through many a changing scene
Since thus I sat by thee.
O, let me look into thine eyes;
Their meek, soft, loving light
Falls like a gleam of holiness
Upon my heart to-night.”

Home has an influence deep, sacred, lasting. The true wife and mother is the queen of home. Home, sweet home, is her theatre of action, her pedestal of beauty and throne of power. It is there she exercises an omnipotent influence either for good or evil, and requires much co-operation, wisdom and grace to assist, direct and sustain in the discharge of her arduous duties. Every parent, but especially a wife and mother, must, as life draws to a close, recall many instances of failure—many times when she could have been more affectionate, less exacting and patient, and when firmness and decision, combined with loving words and gentleness, would have secured the desired results far better than sternness or irritability. Hence, many mothers

would willingly undertake the burdens of past years were there any reason to hope that a second trial would be more successful than the first. How plainly they can see, when it is too late, that their own happiness and that of others might have been increased manifold by a different administration of the power committed to them!

[In view of all this, it is of the utmost importance that every home should be established upon those principles in harmony with its high origin and destiny—LOVE and ORDER. *These, and these alone*, are the principles upon which the household *must* be established, if it is to fulfil the true end of its mission. They are the grand fundamental principles governing alike the moral and physical economies—all powerful in heaven and on earth—each a corner stone of happiness, forming and cementing together the very foundations of prosperity and of peace. They are the principles the Creator has imbedded as the *fastnesses* of the foundation of Home, and other foundation can no man lay with impunity. It becomes therefore, incumbent upon those who possess a home, to observe how far it is governed by these twin principles; to consider well whether every action of every day life is prompted by *love* and carried out by *order*. Man though naturally an affectionate and orderly creature, is by no means patient or enduring. His mind cannot possibly be reconciled to habitual aversion and disorder. Truly has Wisdom recorded: “Better is a dinner of herbs where *love* is, than a stalled ox and hatred therewith.”

It is an innate principle in every son and daughter of Adam, that he or she shall have a home of their own; and that that home shall be the happiest, pleasantest, brightest and most attractive spot on earth—in fact, that no other place shall be like it. But alas, how many fail to realize their momentary dream of bliss, from the fact that their homes were only built upon the mere shallows of matrimonial convenience, and as a natural consequence, became wrecked upon the reefs of domestic formality and confusion.

Could home and household duties only be viewed in their true light in general, what a change would soon be apparent in the community. Were it generally believed and acted upon that all real improvements and reforms must take their rise in the domestic circle; that in no case could commerce and legislation restore a day of honesty and plenty without the co-operation of the family; and that the only radical cure for all moral and financial evils must begin in the household, how

soon would it be said of us, "that there be no complaining in our streets."

There is nothing on earth so beautiful as the domestic circle where genuine love is radiant with smiles; it is here the voice of rejoicing and salvation is heard. Such a home is the sweetest type of heaven. It is an oasis where the weary traveller may safely turn to rest—a place of repose, safety and cheer for the toil-worn labourer, the man of business and others to enter when the storms, cares and trials of the day are over. Hence the solemnity, sacredness and importance of the household; and how it becomes every member thereof to do all in his or her power to contribute to the comfort, happiness and prosperity of *Home*.

THE HOUSE: SITUATION, ARRANGEMENT, &c.

Far more than is generally supposed of the health, happiness and comfort of the family depends upon the house and its surroundings. If the drainage be poor, water supply and ventilation limited, apartments small, damp and dingy, with sunshine excluded from the interior, it is contrary to reason and common sense to suppose that we should find the inmates cheerful, healthful, and happy.

Hence, the house and its situation and arrangement are among the first elements of home to be considered. At the outset five essentials at least, are to be thought of, viz.: a wholesome situation, good drainage, good ventilation, a dry cellar, and plenty of sunshine. If one of these be disregarded the result will soon tell on the health of the family. Whether in palace or hovel the law is the same; and the neglect, and the ignorance which is generally the foundation of this neglect, are the secret of, not only much of the chronic ill-health supposed to be a necessity of mankind, but of many of the epidemics and mysterious diseases so prevalent in our large cities, and which are popularly attributed to anything but the *real* cause.

In constructing a tabernacle for the family too much thought and intelligence cannot be brought into exercise. No man has a right to erect a dwelling where and how he pleases: every man being morally bound to "use all lawful endeavors to preserve his own life and the life of his neighbor." In olden time, the Israelite who built a new house and omitted the battlement for the roof was responsible for damages. In like

manner, the man who erects a dwelling without regard to health or comfort is equally responsible. *This is a point we wish to emphasize.* No man liveth to himself, and he who errs in this matter, entails misery not only upon his own family, but coming generations must reap the fruits of his folly.

In erecting or selecting a dwelling it should be remembered that the house is not merely a place to be made healthful or pleasant for one's friends, but should be so arranged that the entire work of the day can be accomplished with the least expenditure of time and force. Whether you build, buy or rent, see to it that the kitchen, dining-rooms, sitting-rooms and bedrooms are well-lighted, well aired, and of good size and that in the arrangement of

THE KITCHEN.

especially, the utmost convenience becomes the chief end. Let sink, pantries, stove or range, and working space for all operations in cooking, be close at hand. The difference between a pantry at the opposite end of the room, and one opening close to the sink, for instance, may seem a small matter; but when it comes to walking across the room with every dish that is washed, the steps soon count up as miles, and in making even a loaf of bread, the time and strength expended in gathering materials together would go far toward the thorough kneading, which, when added to the previous exertion, makes the whole operation, which might have been one of pleasure, a burden and an annoyance.

If possible then, let stove, fuel, water, work-table, and pantries be at the same end of the kitchen, and within a few steps of one another, and it will be found that while the general labor of each day must always be the same, the time required for its accomplishment will be far less, under these favorable conditions. The successful workman, whose art lies in the rapid combination of materials, arranges his materials and tools so as to be used with the fewest possible movements; and the difference between a skilled and unskilled workman is not so much the rate of speed in movement, as in the ability to make each motion tell. The kitchen is the housekeeper's workshop, and cannot be too well arranged for comfort, convenience and cheerfulness. In fact no other room in the house ought to have more attention. It is generally believed that because the kitchen is a kitchen it is beyond the influence of beauty; but such is not the case, and there is no earthly reason why it should not be as cheerful as any other room in the house. The

kitchen is the headquarters of the family and should have a home-like look, at least, if not the centre of attraction.

Every kitchen ought to have ample ventilation; free sunlight and plenty of fresh, pure air. Above all other rooms in a house these are indispensable in the kitchen. If possible, have kitchen windows, like doors, open in the middle to the floor. Where this is not attainable, have them by all means to open at top and bottom. When the kitchen chamber is of one story, a small window near the top should be placed which can be opened or shut by a pulley, to serve as a ventilator. Otherwise, a ventilator should be put in the chimney, over the stove-pipe entrance, as near the ceiling as possible, so that the steam, smoke, odor of frying, &c., may be carried off as they accumulate. Another very valuable way of ventilation is by way of a vapor receiver, suspended from the ceiling, right over the range, with a conductor leading into the stove-pipe, immediately below the elbow which leads to the chimney. This contrivance has recently been invented by a gentleman of St. John and works like magic. Housekeepers who are not favored with one of these contrivances should not rest nor be satisfied, until it is obtained. A good ventilator can be had at any hardware store for a few cents, and any one who can remove brick and handle mortar, can put it in place in a few minutes, and any tinsmith can make the vapor receiver from the following directions:—Of pyramidal shape, nine inches in depth, the same length and breadth as the top of the range, with a three inch pipe at the top entering into the stove-pipe. It has a small gutter on the inside lower edge, formed by turning up the tin, with a small opening, under which a small vessel is suspended to retain any drippings that may form from an occasional profusion of steam in the kitchen.

When the kitchen floor is not of good pine and neatly painted, it should be covered with thick unfigured oil-cloth, of one color. The walls from the centre downwards, should be wainscotted, and nicely painted and grained (an oak color is the best for a kitchen).

A most desirable arrangement in a kitchen is a long table, fastened to the wall, of the same height of the sink, and fitted so closely to it that no water can drop between. It serves as a table or shelf on which to clean vegetables, dress meat, poultry, game, etc., and by being thus made of easy access to water it saves time and many steps, and housekeepers who know its value would not dispense with it for any consideration. If always well washed and dried after cleansing work is done, it

is very convenient to put dishes on when washing and drying them. Then, when all are clean, they can be put in place with fewer steps and in better condition. Under this table, near the sink, two drawers can be placed, with several compartments,—one for polishing materials, whiting, bath-brick, chamois-skins, and all articles needed for scouring copper, tin, etc.; the other for stove polish, and the necessary dishes and brushes for keeping stoves or ranges in good condition.

The wall over the sink and table should be boarded instead of plastered, three feet high at least, into the upper part of which, hooks and large galvanized nails should be driven, on which to hang basting-spoons, ladles, skewers, cooking-forks and spoons, chopping-knife, cake-turner, gravy-strainer, &c.

This table should be carried from the sink as far along the wall as possible, and have plenty of light and sunshine. There cannot be too much light on the sink or sink table. At the end of this table, a case of small drawers set in the wall or placed on a shelf against it for salt, pepper, spices, etc., is very desirable. This, also, saves many steps, being convenient for the work in which such articles are used. This table and the drawers should be on the left hand side of the range, if the water-back is placed on that side. In rear of the range, a neat box set on end, should be placed for fuel if wood is used. A stout board can be placed across the centre, inside, forming two apartments. The upper portion can be used for wood, and the under for waste paper and other kindling material. By arranging it thus, it will be found neat and convenient. If desired, to make it more complete, a door can be put on. The side next the range must be covered with tin as a shield against fire. If the top be also tinned it will be found useful for many purposes. Adjoining this box or closet, about two and a-half feet from the floor, against the wall, a cleat should be nailed, having strong nails or hooks, on which to hang holders, poker, cover-lifter, fire-shovel and dust-pan. Above these cleats, a broad shelf is useful for smoothing-irons, starch-kettles, etc., unless one is so fortunate as to have a laundry separate from the kitchen. If there is space on the same side it is important to have a closet large enough to hold all the iron or tinware used in cooking—pots, kettles, frying and bake-pans, etc. In this closet cleats are also needed, with hooks and nails, on which to hang frying-pans, waffle-irons, muffin-rings, and any iron or tin suitable to be hung up. At the top and bottom of the door to this closet there should be a narrow sliding panel for a ven-

tilator, to be kept always open, excepting when sweeping, or building the fire, to secure a free circulation of air, that the articles inside may be kept free from rust and mould. Should there be no room near the range for the iron-ware closet, it must be made just opposite, under the "dresser," or kitchen crockery-closet; and be sure that the ventilator referred to, is made in the upper and under part of the door, if the "dresser" and pot-closet are combined.

If the house be so planned that the dining-room and kitchen are adjoining it will save many steps to have a common china closet between, with a sliding door opening into the dining-room. A case of drawers should be in every kitchen-closet. One for bread-cloths and blankets, and meat and fish cloths; another for kitchen table-cloths, roller-towels, dish-towels, and cook's-holders; another where soiled table-linen can be neatly folded ready for the wash; and if you have not a laundry separate from the kitchen, a fourth drawer for ironing-blankets and sheets, bosom-board and holders, is desirable.

Many other important arrangements in connection with the kitchen might be referred to, but these are the most essential. Every kitchen should be furnished with a wall-pocket for newspapers and magazines to read during spare moments. An easy chair should also be among the furniture, and a small clock on the mantle. A mirror and a few pictures on the wall improves the appearance of a kitchen wonderfully. Disorder, waste and filth in the kitchen should never be allowed. Eternal vigilance, much patience and forbearance are necessary to keep the kitchen machinery running neatly and smoothly. But it "pays" not only by the extra economy, but by the greater comfort and happiness of all the inmates of the house.

THOUGHTS ON HOUSEKEEPING.

Proficiency in housekeeping is not only an art but a science—one that holds every other science in tribute, and must be acquired by practical culture. The idea that a young woman after marriage takes to housekeeping as naturally "as a duck takes to water" is a vain fancy. The young lady who graduates from the boarding school to the assumption of household duties ignorant of the very rudiments of housekeeping, will find the undertaking little else than a series of experiments,

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often unsuccessful, resulting in mortification, discomfort, waste and ill-temper. Hence young women should resolve, let the effort cost what it will, to prepare themselves for the duties of housekeeping, while under the parental roof; and every mother should see to it that her daughters have thorough training in this department. No matter of how high an order a young lady's intellectual attainments may be, if profoundly ignorant of the duties which all acknowledge belongs peculiarly to woman, she has missed her calling. However lightly people may talk on the subject, housekeeping *in the true sense of the term* is not an easy matter. To knit and sew, to wash and iron, to make the sweetest and yellowest butter, the tenderest pastry, the whitest and most delicious bread, to feel ambitious that every part of the house shall be spotlessly clean, to keep a peevish husband in tune, cross children pleasant; in short, to be able to superintend and direct the whole machinery of the household so as to secure the best results, is no small thing. Energy, industry, economy, skill, order, diligence, forbearance, cheerfulness, kindness, charity, discretion, and the fear of God, are all essential to the character of a good house-wife, and happy is she who is possessor of these graces. The wise man estimates the price of such an one as being "far above rubies,"—one in whom "the heart of her husband doth safely trust," and whose "children arise up and call her blessed."

To excel in housekeeping should be the ambition of every young woman. Good housekeeping is an accomplishment of the highest order in any lady. The mistress of a house who thoroughly understands the various departments of household duties, and who is able to manage her affairs with discretion, is seldom, if ever, at the mercy of any one. Instead of being despised in the eyes of her domestics she is naturally respected and looked up to for instruction.

Our own fireside should be the very best of homes, and around it should cluster all that is pleasant in a lifetime of recollections, and to make it so, it is essential that she who is at the head of affairs, should understandingly put forth the best endeavors towards making it such. Cleanliness in the household is always important. Order is essential. Good cooking is imperative. Cheerfulness is the sunshine of home; and, above all else, a self-controlled, genial, gentle temper in mother, is like the spirit of joy and harmony in the domestic circle. Without this last embellishment, the most systematic housekeeping in the world will not make home what it ought to be.

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VICTOR, Etc.	WATERLOO, Etc.	ELEGANT.	REGENT, Etc., Etc.

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CHINA, GLASS-WARE, BOHEMIAN VASES,

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MANTEL AND TABLE ORNAMENTS.

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WHOLESALE AND RETAIL.

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PRICES LOW.

PARTICULAR ATTENTION PAID TO WHOLESALE ORDERS.

Although it is difficult giving specific directions as to the best way of managing a household, yet we hazard an opinion that the following is

THE WRONG WAY OF KEEPING HOUSE:

Never cover up anything, and be sure to leave open all your closet doors while you sweep. Never have more than half enough dish-water; don't have it hot enough. Have sour rags for your dish-cloths, and dirty towels for wipers—if you have wipers. If you live on a farm, set your milk-pans fresh from sitting on the ground in the barn-yard, right into your dish-pan. If you are baking bread or making pudding make the oven red-hot, and take a run over to Mrs. Jones' just "for a moment." Be sure not to scrape your dishes, and let them remain dirty a few hours before washing. Put crumbs, leavings and all into the dish water, or you may not have your "clean dishes" so rough and sticky as you otherwise might. Keep your milk where it can have the full benefit of all the air that is used over and over again by the family. Don't have extra knives for butter, pie, etc. Be careful to keep fresh air out of the house from October to April. Have no soft water. Wash as seldom as you can. Use the same towel for a whole week. Let all your children use the same one, and let them lick or suck their knives, and then dive them into the butter. Tell them you will break every bone in their body for being so bad, and then run and kiss them and call them your little darlings, and forget all about your threats. Never kiss them before going to bed, and always meet them in the morning with a frown or a scold. Blow into the nose of the coffee-pot or the tea-pot. Boil both tea and coffee till all their flavor is killed. Use soda without measure. Up-stairs, have ribbons, laces, soap, letters, shirt-collars, shoes, stockings, wash-rags, hairy combs and brushes, wet towels, books, magazines and newspapers, face powder and rouge, well mixed with feathers, and silk dresses, and muslin dresses, and soiled garments, diversified with hats and mantles, on the unmade beds. Never have any regular time for meals, nor for going to bed, nor for rising from it. Never think the night before what you shall have for breakfast. If you have nothing that your husband likes and he goes off hungry and mad, so much is saved—perhaps; but perhaps the saving will be at too heavy a price. The above is one way to keep house—not the best way certainly—and it has this great advantage over all other methods, you can *invariably*

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GREAT VARIETY

—AT—

LOWEST PRICES!

TOBACCO SETTS, JARS, TRAYS, ASH TRAYS,

MATCH BOXES,

CHESS, CHECKERS, DOMINOES,

CIGAR CASES,

MEERSCHAUM AND BRIAR PIPES,

CIGAR AND CIGARETTE HOLDERS

IN MEERSCHAUM AND AMBER,

TOBACCO POUCHES,

Elegantly Silver Mounted Briar Handys in Black and Natural Woods.

FRAGRANT HAVANA CIGARS, CIGARETTES

—AND—

CHOICE SMOKING TOBACCOS

IN ALL THE LEADING BRANDS.

M. McLEOD,

65 CHARLOTTE STREET.

calculate upon the same result—fretfulness, worry, ill-temper and dirt. I know of plenty of good women in other respects, who wonder that they do not succeed as well as their neighbors in “keeping house,” as they term it. Really the fact is, the house keeps *them*; and under their peculiar method of house-keeping, that is about all that it will keep. Neither the husband or the children care to stay there longer than they can possibly help, and the result is misery all around.

SYSTEMATIC ROUTINE OF LABOR.

Although it is useless to hope that housekeeping will ever be made easy, yet the worry and toil of each day may be greatly lessened by a thorough systematic routine of labor, combined with suitable facilities for operation. No matter how proficient any one may be in the art of keeping house, the monotony of the situation and details of every day labor are in themselves wearying and would confound the best-trained man of business. Hence, the situation of housekeeping is a difficult one, and a clear understanding of what it really means, on the part of every member of the family, with a realization of their respective duties, would go far to make things pleasant in general. Were boys, especially, taught the honor that lies in such duties, there would be fewer heedless and unappreciative husbands. However, as it is, we must take things as we find them,

And what's amiss, should strive to mend,
And bear what can't be mended.

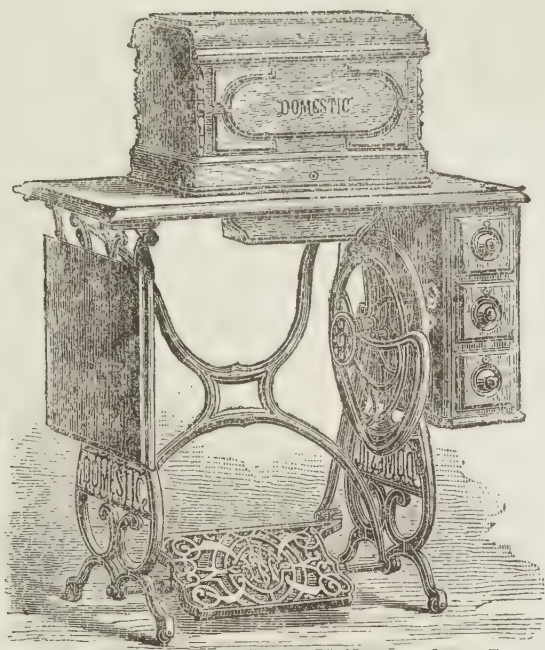
Although in the woman's hand is the key to home-happiness or misery, yet it is folly to assert that all lies with her, and that the husband has nothing to do in the matter. There is, perhaps, more truth than poetry in the old adage that, “Good husbands make good wives.” Be this as it may, let the woman remember that the good general does not waste words on hindrances, or leave his weak spots open to observation, but learning from every failure or defeat, goes on steadily to victory. To fret will never mend a matter; and “study to be quiet” in thought, word and action, is the first law of successful housekeeping. Never under-estimate the difficulties to be met, for this is an over-apprehension. The best arranged

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THE LIGHT RUNNING "DOMESTIC."

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PIONEER

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Improvements.



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LEADER
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It has FEWER PARTS, hence no complications, and never gets out of order.

Its OPERATION, light, easy, and noiseless, a child can run it.

Its DURABILITY without an equal. Sixteen years of existence and not a machine can be found which in family use is worn enough to unfit it for service.

The "**DOMESTIC**" is warranted to be made of the best material and in the most thorough manner, to do any and all kinds of work that can be done on any machine, and to be complete in every respect, and perfect in every part.

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plans may be overturned at a moment's notice. In a mixed family, habits and pursuits differ so widely that the housekeeper must hold herself in readiness to find her most cherished schemes set aside. Such a state of things is annoying in the extreme; but so it is, and we can only account for it by the fact that "man is a fallen being," and hence, perfection in this life, impossible. Although we should insist on system and order in everything, yet we must not forget that *absolute* adherence to a system is only profitable so far as the greatest comfort and well-being of the family are effected; and, dear as a fixed routine may be to the housekeeper's mind, it may often well be sacrificed to the general pleasure or comfort. However, firmness in purpose, a quiet-controlled mind, a soft voice, no matter what the provocation to raise it may be, on the housekeeper's part, holds the promise that, although progress may be slow, reward for every step forward is certain.

We have already suggested that each day should have its fixed routine, and are now ready to take up the order of work.

First, then, on rising in the morning, see that a full current of air can pass through every sleeping-room; remove all clothes and allow them to air at least for an hour, so that the impurities, thrown off from even the cleanest body by the pores during the night, may be carried off. A neat housekeeper is often tempted to make beds, or have them made, almost at once; but no practice can be more unwholesome.

While beds and bedrooms are being aired, breakfast may be made ready, the table set, and kitchen and dining-room put in order. The kitchen fire must first be built. If coal is used, it is always best to have the grate dumped the night before, and to have the fire laid ready for lighting. (See how to make fires, &c., on page 34). After kindling the fire, allow the water in the pipes to run a few moments, rinse out the tea-kettle, fill it with fresh water, and put over to boil. Then remove the ashes, and wipe or blacken the stove. Strong thick gloves, and a neat box for brushes, blacking, &c., will make this a much less disagreeable operation than it sounds.

The table can next be set, and the dining or sitting room swept, or merely brushed up and dusted in the intervals of getting breakfast. To have everything clean, and hot, and not only prepared but ready on time, is the first law, not only for breakfast, but for every other meal.

After breakfast comes the dish-washing, dreaded by all beginners, but needlessly so. (See how to wash dishes on page 46).

The table must be cleaned as soon as the dishes are washed, because if dishes stand upon the table, the fragments of food have time to harden, and the washing is made doubly hard.

Leaving the kitchen in order, the bedrooms, which have been well aired, will come next. Turn the mattresses daily, and make the bed smoothly and carefully. Empty all slops, and with hot water wash out all the bowls, pitchers, &c., using separate cloths for these purposes, and never toilet towels. Dust the room, arrange everything in place. If bedrooms are carefully dusted every morning, sweeping days need come but once a week; but kitchen, halls, passages, dining and sitting rooms require daily sweeping and dusting. (See how to sweep and dust rooms on pages 29-30).

The bed chambers and other necessary daily sweeping finished, a look into the cellar and store-rooms is next in order,—in the former, to see that no decaying vegetable matter is allowed to accumulate; in the latter, that bread-jar or boxes are dry and sweet, and all stores in good condition. Whether or not you have servants this should be a fixed duty, and never omitted. Fifteen minutes or half an hour will cover the time consumed, and it will be time well spent.

A look into the refrigerator or meat-safe, to note what is left and suggest the best use for it; a glance at towels and dish-cloths to see that all are clean and sweet, and another under all sinks and into each pantry,—will prevent the accumulation of bones and stray bits of food and dirty rags, the paradise of the cockroach, and delight of mice and rats. A servant, if honest, will soon welcome such investigation, and respect her mistress the more for insisting upon it. In this mode of procedure, one strong temptation to dishonesty in servants is removed, and the weekly bills will be less than in the house where matters are left to take care of themselves.

The preparation of dinner, if at or near the middle of the day, and the dish washing which follows, end the heaviest portion of the day's work, and the same order must be followed daily. In giving directions for the routine of labor of the household, only a mere outline can possibly be specified, each family demanding variations in detail, and each head of a family in time building up a system of her own. However, the rules given are general, and, if adopted, will carry out their legitimate results among all classes.

MRS. FLEETWOOD'S IDEA AND PLAN.

If every housewife could only be made to believe how much time and strength she could save by having some definite plan for each day's work, she would early adopt one. Many work day after day, without any plan. They are only thinking each day of the amount of work there is for them to do, and are afraid they shall not accomplish all they wish to. They begin their day's work in a flurry, working at one thing a while, and before that is finished, commence something else, and thus proceed, when to their amazement they find the forenoon nearly gone, not much accomplished, and themselves very weary. If they would give less thought about what they are going to do, and more to how and when they will do it, they would not be nearly as weary as they are, and would accomplish double the amount of work. Most all housewives decide what work they intend to do, but it is just as essential to decide about the way in which they will do the work, and about the time, as to decide what work there is to be done.

I have heard many women acknowledge that the worry their housework causes them was more wearing upon them than their manual labor, and in all cases this worrying is caused by not having a plan. What would we think of a school teacher under whose discipline and instruction we place our children, who had no programme for each day and was constantly in a fret and worry for fear she should not be able to hear each recitation. We might think there was danger of making our children fretful to be with such a teacher from day to day. But the thought that the mother might impart the same fretfulness and irritability to her children from her own example, would be considered absurd by many mothers. And it would be well for such to think if they are not responsible for the forming of their children's dispositions.

In making out the plan for your housework, designate the time for the performance of each thing that is to be done, and the length of time required to do it. One can soon tell very accurately how long it will take her to do each thing about her house. I consider the best way to make out a plan is, to divide the number of hours we intend to allow to housework among the different things to be done, assigning to each thing the amount of time required to perform it. It will require only a few minutes to make out such a programme. You will

need to make out one for each day in the week, but there will not be any necessity of changing it from week to week, as each week's work is so nearly the same. Write it out on a slip of paper and pin it up in the kitchen for reference. I have seen it used very successfully both where the housewife does her own work and where there are one or more servants employed. There is all the more need of such a programme where one has a kitchen girl, for she must have her work planned for her. And if you give her a list of the things you wish her to do, and state when each is to be begun, she can work to much better advantage, and the work will seem easier to her. I know some women ridicule the idea of a programme for housework. Why not have one? Is housework of so little importance that it is not worth spending a little time and thought in making out a programme for it? All housewives that have such work to do dislike to feel oppressed by it as they always will be where they work from day to day without a plan. Without one they do their work at such a disadvantage that the homely expression we often hear, "working in a half-bushel all day," may be well applied to them.

I will give an illustration showing a plan for one forenoon's work, which I have used very successfully. I do not consider it *the* plan, for probably many can make out one better adapted to their own convenience. I only intend to give you some idea of my system. Take the work for Tuesday forenoon. The first thing in the morning after making my toilet I attend to the fire in the range. Allow me to say something here in regard to the housewife's toilet. Do not make a hasty, untidy toilet, for perhaps you will not be able to make any changes in it during the forenoon. Rise a little earlier rather than not give yourself time to make one you will feel at ease in to meet any person. While the fire is getting started, polish the range; there is no need of giving it a coat of blacking every morning; polishing it with a brush or soft cloth is sufficient. Sweep the kitchen and prepare what you intend to cook for breakfast, and while these are cooking, air, dust and arrange the parlor, sitting room and dining room. While you are dusting and arranging these rooms admit all the fresh air you possibly can, if you are sensitive to the cold, put on an extra jacket, but do not be afraid of the cold air. It will give you a better appetite for your breakfast, and will be almost equal to out-door exercise. After getting these rooms arranged, which will not require much time as you will have regular sweeping days, set

the breakfast table and attend to the breakfast. In about an hour after rising all the family are seated at the breakfast table. When all have eaten their breakfast, clear the table and place the dishes in the sink ready for washing, and leave them and everything else and attend to family prayers, which never should be omitted ; afterwards devoting twenty minutes or more to reading the morning paper. It is better to take time now to scan the papers, for if you wait till the work is all "done up" for the forenoon, in all probability you will not have time to read any. Then if your husband, at the dinner table, chances to refer to something in the morning paper, you, not being irritated at not having time for reading, will not find yourself informing him in anything but an amiable tone that you have not had time for anything but housework.

After your reading, if you have children who attend school, get them ready for school, seeing that they have everything they will need to take with them, so that you will not have to leave off to wait on them after you begin your work. Do your kitchen work next, and prepare everything that must be cooked for dinner. Then attend to the chamber work. As Tuesday is generally considered an ironing day, ironing will be the next work. I think it is best to have everything else done before beginning this, so you will not need to feel that you must hurry your ironing in order to get the other work done before dinner.

I have allowed about one hour to getting breakfast and putting the rooms in order ; one to eating breakfast, clearing the table and reading ; one to kitchen and chamber work ; two to ironing, and the rest of the forenoon to getting dinner, resting and taking out-door exercise. As I rise at six and dine at half past twelve, I have an hour and a half after finishing my ironing. I rest a few moments and then go out for a brisk walk of twenty or thirty minutes. This is not all the outdoor exercise I take during the day, but all that I can usually find time for in the forenoon when I have ironing to do.

I would advise each housewife to take a little rest just before eating her dinner. It is very beneficial to your health. You have been working nearly all the forenoon and are weary, consequently your digestive organs are not in a suitable condition to digest your dinner properly without a little rest. Rest a few minutes, if only five. The best way to take the rest is to lie down. I wish those who read this who have never made out a similar plan to follow, would do so at once : I am confident they would be more than satisfied with the results.

A GOOD WAY TO DUST A ROOM.

Soft cloths make the best of dusters. In dusting any piece of furniture begin at the top and dust down, wiping carefully with the cloth, which can be carefully shaken. A good many people seem to have no idea what dusting is intended to accomplish, and instead of wiping off and removing the dust it is simply flirited off into the air and soon settles down upon the article dusted again. If carefully taken up by the cloth it can be shaken off out of the window into the open air. If the furniture will permit the use of a damp cloth, that will more easily take up the dust, and it can be washed out in a pail of soap-suds. It is far easier to save work by covering up nice furniture while sweeping than to clean the dust out, besides leaving the furniture looking far better in the long run. The blessing of plainness in decoration is appreciated by the thorough housekeeper who does her own work while dusting.

METHOD OF CLEANING PAPER-HANGINGS.

Cut into eight half-quarters a loaf of bread, two days old; it must neither be newer nor staler. With one of these pieces, after having blown off all the dust from the paper to be cleaned, by the means of a good pair of bellows, begin at the top of the room, holding the crust in the hand, and wiping lightly downward with the crumb, about half a yard at each stroke, till the upper part of the hangings is completely cleaned all round. Then go round again, with the like sweeping stroke downwards, always commencing each successive course a little higher than the upper stroke had extended, till the bottom be finished. This operation, if carefully performed, will frequently make very old paper look almost equal to new. Great caution must be used not by any means to rub the paper hard, nor attempt cleaning it the cross or horizontal way. The dirty part of the bread, too, must be each time cut away, and the pieces renewed as soon as it may become necessary.

When walls are being re-papered, all the old paper should be carefully taken off, and if there be any crevices they should be filled with Plaster of Paris before the paper is put on.

CARPET SWEEPERS.

We are surprised to see so little notice taken of "carpet-sweepers" in many household manuals. Indeed, at this moment we don't recall one in which they have been mentioned. But we think nothing cleans a carpet so well and with so little injury. It is much easier and far more expeditious when one becomes well accustomed to it than sweeping with a broom, and, what should commend it to all careful housekeepers, it does not fill the room and cover everything with dust. They can be had at Hegan's Carpet Warehouse.

GRACE'S SYSTEM OF SWEEPING.

"I think," said Sara, "that our Grace must tell us how to sweep a room. She makes a fine art of that bit of work."

"Why, no," laughed Grace, "I only sweep and dust in a natural and proper way as any one does."

"Indeed," I replied, "there are dozens of different ways of dusting and sweeping, and some of them will be good and some very bad. Let us hear yours. Sweeping and dusting are a large part of our housework, and can be a heavy tax on time and strength."

"Well, then," said Grace, "I begin by opening as many windows as the weather will permit. Next, I dust all chairs, stools and small furniture, and set them out in an entry or in the next room. Then I remove all books and small ornaments, dusting them as I do so, and generally putting them on some light stand which has been carried out. Then, I shake the table-covers and take them away, shake the curtain folds and pin them up, and with a soft cloth wipe loose dust from mantels and heavy furniture. Next, I look after cob-webs, and with a short hand-broom I brush out the dust from the corners and edges of the carpet. If there is large furniture, as bed, bureau, piano or sofa, left in the room, I cover those pieces with covers kept for the purpose, or with sheets. I pick up all large scraps, as of paper or cloth, all straws, broom-wisps or long threads, for you may sweep a carpet half to pieces trying to get these up with a broom. After this, I sweep from the sides toward the centre of the room: if you sweep toward a door, or the side of the room, there are cracks, and angles, and seams in

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HOUSE FURNISHING GOODS GENERALLY.

CORNICES AND WINDOW POLES,

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which the dust lodges. After the dust is all swept together I use the hand-broom to collect it upon the dust-pan. Before sweeping I dip my broom in a pail of thin warm suds, and then beat out all the water from it: this is good to keep the broom from wearing, good to keep the dust from rising, and good to brighten the carpet. If a carpet is very dusty, so that the broom becomes dirty during the sweeping, it is well to wash it out when the room is half done; but a room properly cleansed every week does not become so dirty. When the sweeping is finished I dust all the wood-work with a feather-brush or a wing. Then I wipe the window-sills and around the door-handles with a sponge squeezed out of ammonia water. I dust the pictures with a feather-brush; rub the windows with a newspaper, sometimes damping it in ammonia water; then I shake out the curtain; remove the covers from the standing furniture and dust it; sometimes I take a very light broom tied into a cotton bag, and with it lightly wipe off the wall-paper; then I bring back the paper and ornaments which were carried out. With such a cleaning once a week, a room only needs a little setting in order each morning to keep it nice; the curtains, carpets and furniture last at their best for a long while. If furniture is left in a room and uncovered while sweeping is going on, it gets loaded with dust; in wiping this off, much is rubbed into the furniture, giving it a dull, grimy look, and it soon fades. It is not any more trouble to clean things and set them into an adjacent room, than it is to keep moving them out of your way and then having a thick coat of dust to wipe off. If our carpets get stained or spotted, we wash the spots carefully with a flannel and ammonia water."

NEW FLOOR COVERING.

The article of Linoleum is coming into general use as a covering for halls, dining-rooms, offices, etc., instead of English Oilcloth. It is a composition of Cork, India Rubber and Oil rolled on canvas, and printed in a variety of patterns. It is noiseless, and the cork and rubber admits it to be washed every morning without injury, and as within the last year it has been made 24 ft. wide, rooms can be covered in one piece.

A. O. Skinner keeps the wide widths only, as he finds it is better without seams.

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BRUSSELS CARPETS,

TAPESTRY CARPETS,

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ALL WOOL ₂ PLY CARPETS,

ALL WOOL DUTCH CARPETS,

UNION CARPETS,

JUTE AND HEMP CARPETS,

HALL CARPETS WITH

STAIR CARPETS TO MATCH.

ENGLISH OILCLOTHS

CUT TO FIT ANY SIZE ROOM.

AMERICAN OILCLOTHS,

IN ALL WIDTHS.

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NAPIER, COCOA AND INDIA MATTINGS,

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ST. JOHN, N. B.

FIRES, LIGHTS, AND THINGS TO WORK WITH.

The popular idea of a fire to cook by seems to be, a red-hot stove, the cover of every pot and saucepan dangling over the bubbling, heaving contents, and coal packed in even with the covers. Nothing is more absurd than this idea. As to the principles of cookery, it should be remembered that water cannot be made more than boiling hot in cooking operations, and that, no matter how much you hasten the fire, you cannot hasten the cooking of meat, potatoes, &c., one moment; a brisk boil is sufficient, and consequently a moderate fire is all that is necessary.

Fix, therefore, thoroughly in your minds the following directions for making and keeping a fire; for, by doing so, one of the heaviest expenses in housekeeping can be lessened one half:

First, then, remove the covers, and gather all ashes and cinders from the inside top of the stove, into the grate. Now put on the covers; shut the doors; close all the draughts, and dump the contents of the grate into the pan below. In some stoves there is an under-grate, to which a handle is attached; and, this grate being shaken, the ashes pass through to the ash-pan, and the cinders remain in the grate. In that case, they can simply be shoveled out into the extra coal-hod, all pieces of clinker picked out, and a little water sprinkled on them. If all must be dumped together, a regular ash-sifter will be required. require cleaning. Another reason also lies in the fact that the stove-covers resting on red-hot coals soon burn out, and must

Into the grate put shavings or paper, or the fat pine known as lightwood, or a fire kindler. (See how to make fire kindlers in Household Recipe department). Lay on some small sticks of wood, *crossing them* so that there may be a draught through them; add then one or two sticks of hard wood, and set the kindling material on fire, seeing that every draught is open. As soon as the wood is well on fire, cover with about six inches of coal, the smaller, or nut-coal, being always best for stove use. When the coal is burning brightly, shut up all the dampers save the slide in front of the grate, and you will have a fire which will last, without poking or touching in any way, four hours. Even if a little more heat is needed for ovens, and you open the draughts, this rule still holds good.

Never, for any reason, allow the coal to come above the edge of the fire-box lining. If you do, ashes and cinders will fall into the oven-flues, and they will soon be choked up, and

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BEST QUALITY. LOW PRICES.

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be renewed; whereas by careful avoiding such chance, a stove may be used many years without crack or failure of any sort.

If fresh heat is required for baking or any purpose after the first four hours, let the fire burn low, then take off the covers, and with the poker *from the bottom* rake out all the ashes thoroughly. Then put in two or three sticks of wood, fill as before with fresh coal, and the fire is good for another four hours or more. If only a light fire be required after dinner for getting tea, rake only slightly; then fill with *cinders*, and close all the dampers. Half an hour before using the stove, open them, and the fire will rekindle enough for any ordinary purpose. As there is great difference in the "drawing" of chimneys, the exact time required for making a fire cannot be given.

In using wood, the same principles apply; but of course the fire must be fed much oftener. Grate-fires, as well as those in the ordinary stove, are to be made in much the same way. In a grate, a blower is fastened on until the coal is burning well; but, if the fire is undisturbed after its renewal, it should burn from six to eight hours without further attention. Then rake out the ashes, add coal, put on the blower a few minutes, and then proceed as before. If an exceedingly slow fire is desired, cover the top with cinders, or with ashes moistened with water. In making a grate or stove fire, keep a coarse cloth to lay before it, that ashes may not spoil the carpet; and wipe about the fire-place with a damp, coarse cloth. In putting on coal in a sick-room, where noise would disturb the patient, it is a good plan to put it in small paper bags or in pieces of newspaper, in which it can be laid on silently. A short table of degrees of heat in various forms of fuel is given below; the degree required for baking, &c., finding place when we come to general operations in cooking.

DEGREES OF HEAT FROM FUEL.

Willow charcoal,	600°	Fah.
Ordinary charcoal,	700°	"
Hard wood,	800° to 900°	"
Coal,	1000°	"

LIGHTS.

Lights are next in order. Gas hardly requires mention, as the care of it is limited to seeing that it is not turned too high, the flame in such case not only vitiating the air of the room with double speed, but leaving a film of smoke upon everything in it. Kerosene is the oil most largely used for lamps; and the light from either a student-lamp, or the lamp to which a "student-

ROBERT V. BARKER & CO.

DRUGGISTS,

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ARE PROPRIETORS OF

McLaughlin's Harness Oil ; McLaughlin's Axel Oil ; McLaughlin's Machine Oil ; McLaughlin's Waterproof Leather Preserver.

Barker & Co.'s Flavoring Extracts ; Barker & Co.'s Fruit Syrups.

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Dr. Newcombe's Anti-Bilious Mixture ; Dr. Newcombe's Cough Balsam ; Dr. Newcombe's Liniment ; Dr. Newcombe's Pills.

The above Goods can be had by ordering through any wholesale house, or direct from the proprietors.

WONDERFUL DISCOVERY:

SEELY'S OINTMENT!

GUARANTEED TO CURE

PILES, FEVER SORES, BRONCHITIS, RING WORMS.

It will also remove the pain from a Scald or Burn in

FIVE MINUTES.

TESTIMONIALS ON CIRCULARS.

SOLD BY ALL DRUGGISTS.

GEO. B. SEELY.

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SEELY & McMILLAN,

BARRISTERS & ATTORNEYS-AT-LAW,

NOTARIES PUBLIC, &c.,

77 PRINCE WILLIAM STREET, ST. JOHN, N. B.

Solicitors of Messrs. Maclellan & Co., Bankers.

Solicitors of the Maritime Bank of the Dominion of Canada.

Members of the Continental Collection Union.

burner" has been applied, is the purest and steadiest now in use. A few simple rules for the care of lamps will prevent, not only danger of explosion, but much breakage of chimneys, smoking, &c.

1. Let the wick always touch the bottom of the lamp, and see that the top is trimmed square and even across, with a pair of scissors kept for that purpose.

2. Remember that a lamp, if burned with only a little oil in it, generates a gas which is liable at any moment to explode. Fill lamps to within half an inch of the top. If filled brimming full, the outside of the lamp will be constantly covered with the oil, even when unlighted; while as soon as lighted, heat expanding it, it will run over, and grease every thing near it.

3. In lighting a lamp, turn the wick up gradually, that the chimney may heat slowly: otherwise the glass expands too rapidly, and will crack.

4. Keep the wick turned high enough to burn freely. Many persons turn down the wick to save oil, but the room is quickly poisoned by the evil smell from the gas thus formed. If necessary, as in a sick-room, to have little light, put the lamp in the hall or another room, rather than to turn it down.

5. Remember, that, as with the fire, plenty of fresh air is necessary for a free blaze, and that your lamp must be kept as free of dirt as the stove from ashes. In washing the chimneys, use hot suds; and wipe with bits of newspaper, which not only dry the glass better than a cloth, but polish it also.

6. In using either Student-lamps, whether German or American, or the beautiful and costly forms known as Moderator-lamps, or the Silber lamp, remember, that, to secure a clear flame, the oil which accumulates in the cup below the wick, as well as any surplus which has overflowed from the reservoir, must be *poured out daily*. The neglect of this precaution is the secret of much of the trouble attending the easy getting out of order of expensive lamps, which will cease to be sources of difficulty if this rule be followed carefully.

7. Keep every thing used in such cleaning in a small box; the ordinary starch-box with sliding lid being excellent for this purpose. Extra wicks, lamp-scissors, rags for wiping off oil, can all find place there. See that lamp rags are burned now and then, and fresh ones taken; as the smell of kerosene is very penetrating, and a room is often made unpleasant by the presence of dirty lamp-rags. If properly cared for, lamps need be no more offensive than gas.

Don't buy McGregor's Bronchial Troches, for

C. MCGREGOR,
Dispensing Druggist,

AND DEALER IN

**DRUGS, MEDICINES, PATENT MEDICINES,
PERFUMERY, TOILET ARTICLES, BRUSHES,
HAVANA CIGARS, &c.**

**BERRYMAN'S BLOCK, - - CHARLOTTE STREET,
SAINT JOHN, N. B.**

Physician's Prescriptions a specialty. This department I attend to personally and am determined to use none but the purest Medicines.

CHARGES MODERATE.

A small share of your patronage is most respectfully solicited and will be thankfully received.

Why? Because they are Domestic Manufacture and cannot possibly be as good as the imported.

the cure of Coughs, Colds, Hoarseness, Sorethroat, &c.

ALBUMS.

A CHOICE ASSORTMENT

PHOTOGRAPH ALBUMS,

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SCRAP ALBUMS,

At MORROW'S BOOK STORE, 28 Charlotte Street.

TAYLOR & DOCKRILL, WHOLESALE GROCERS, 48 KING STREET.

THINGS TO WORK WITH.

We have settled that our kitchen shall be neat, cheerful and sunny, with closets as much as possible near enough together to prevent extra steps being taken. If the servant is sufficiently well-trained to respect the fittings of a well-appointed kitchen, and to take pleasure in keeping them in order, the whole apparatus can be arranged in the kitchen-closets. If, however, there is any doubt on this point, it will be far better to have your own special table, and shelf or so above it, where the utensils required for your own personal use in delicate cooking can be arranged.

In any kitchen not less than two tables are required: one for all rough work,—preparing meat, vegetables, &c., and dishing up meals; the other for general convenience. The first must stand as near the sink and fire as possible; and close to it, on a dresser, which it is well to have just above the table and within reach of the hand, should be all the essentials for convenient work, namely:—

A meat-block or board;

A small meat-saw;

A small cleaver and meat-knife;

Spoons, skewers, vegetable-cutters, and any other small conveniences used at this table, such as a potato-slicer, larding and trussing needles, &c.;

A chopping-knife and wooden tray or bowl;

Rolling-pin, and bread and pastry board;

Narrow-bladed, very sharp knife for paring, the French cook-knife being the best ever invented for this purpose.

A deep drawer in the table for holding coarse towels and aprons, balls of twine of two sizes, squares of cloth used in boiling delicate fish or meat, &c., will be found almost essential. Basting-spoons and many small articles can hang on small hooks or nails, and are more easily picked up than if one must feel over a shelf for them. These will be egg-beaters, graters, ladle, &c. The same dresser, or a space over the sink, should hold washing-pans for meat and vegetables, dish-pans, tin measures from a gill up to one quart, saucepans, milk-boiler, &c. The closet for iron-ware should be placed between the sink and stove if possible. (See further particulars for table, &c., on pages 14–15). A list in detail of every article required for a comfortably-fitted-up kitchen is given in the following article. The present list is simply what is needed for the most efficient work. Of course, as you experiment and advance, it may be

CAMPBELL & ELLIS,

Manufacturers and Dealers in

STOVES,

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FURNISHINGS,



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ENAMELLED,

AND

TINWARES,

&c., &c.

HOT WATER HEATING APPARATUS.

PLUMBING AND GAS-FITTING IN ALL ITS BRANCHES.

Ships' Scuppers, Closets, &c., fitted. Caboose and Galley Outfits.

 SHEET IRON AND COPPER WORK.

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GENTLEMEN

Can have their old hats made over in the latest style,
warranted good as new when done.

In stock: Ladies' and Gent's Stiff Felt Hats, direct
from the Manufactory and selling at Factory Prices.

All kinds of Hats and Caps made to order at short
notice, at ROBERT MAGEE'S, 175 UNION STREET,
ST. JOHN, N. B.

enlarged; but the simple outfit can be made to produce all the results likely to be needed, and many complicated patent arrangements are hindrances, rather than helps.

The *Iron-ware* closet must hold at least two iron pots, frying-pans large and small, and a Scotch kettle with frying-basket for oysters, fish-balls, &c.,—this kettle being a broad shallow one four or five inches deep. Roasting-pans, commonly called dripping-pans, are best of Russia iron.

Tin-ware must include colander, gravy and jelly strainers, and vegetable-sifter or *purée*-sieve; six tin pie-plates, and from four to six jelly-cake tins with straight edges; and at least one porcelain-lined kettle, holding not less than four quarts, while a three-gallon one for preserving and canning is also desirable;

Muffin rings or pan; "gem-pans;"

Four bread-tins, of best tin (or, better still, Russia iron), the best size for which is ten inches long by four wide and four deep; the loaf baked in such pan requiring less time, and giving a slice of just the right shape and size;

Cake-tins of various shapes as desired, a set of small tins being desirable for little cakes.

A small sifter in basket shape will be found good for cake-making, and a larger one for bread; and spices can be most conveniently kept in a spice-caster, which is a stand holding six or eight small labeled canisters. Near it can also be small tin boxes or glass cans for dried sweet herbs, the salt box, &c.

The *Crockery* required will be: at least two large mixing-bowls, holding not less than eight or ten quarts, and intended for bread, cake, and many other purposes; a bowl with lip to pour from, and also a smaller-sized one holding about two quarts; half a dozen quart and pint bowls;

Half a dozen one- and two-quart round and oval pudding-dishes or nappies;

Several deep plates for use in putting away cold food;

Blancmange-molds, three sizes;

One large pitcher, also three-pint and quart sizes;

Yeast-jar, or, what is better, two or three glass cans, kept for yeast.

Wooden-ware is essential in the shape of a nest of boxes for rice, tapioca, &c.; and wooden pails for sugar, Graham-flour, &c.; while you will gradually accumulate many conveniences in the way of jars, stone pots for pickling, demijohns, &c., which give the store-room, at last, the expression dear to all thrifty housekeepers.

CANADIAN ASTHMA REMEDY

FOR THE CURE OF

ASTHMA, CATARRH, BRONCHITIS.

THE happy effects of this remedy, as a curative agent in this most distressing and prevalent complaint, viz. "Asthma," will be testified to by the parties whose names are given below. In chronic cases where nothing short of a change of climate seems to give relief, it has the most marked and beneficial results, whilst in new cases, not yet become chronic, it is an invaluable medicine.

The sense of suffocation felt by every one during an attack of Asthma, is caused by the sudden closure of the bronchial tubes, thereby actually shutting up the channels by which the air is taken into the lungs. The immediate effect is a sense of oppression almost amounting to strangulation. The patient at once rushes to wards an open window, as he imagines to get air, but really because the change of atmosphere causes a relaxation of the bronchial tubes, giving free access to the air.

This remedy kept by the bedside at night and used when the spasm is felt will give immediate relief. Its judicious use taken in conjunction with some good tonic, will almost entirely cure fresh cases of Asthma.

REFERENCES:

Rev. F. H. Almon, late of St. Mary's Church; Rev. E. Beli, Montague Bridge; D. R. Tapley, Indiantown; S. E. Hopkins, Union Street; Thos. Daly, Marsh Road.

FOR SALE BY ALL DRUGGISTS.

Quarter lb. tins \$1.50.—2 oz. tins 75c.—Sample packages 10c.

BOOKS AND CIRCULARS FREE ON APPLICATION TO

M. V. PADDOCK, Agent, cor. Union and Charlotte Sts. St. John.

Scrubbing and water pails, scrubbing and blacking brushes, soap-dishes, sand-box, knife-board, and necessities in cleaning, must all find place, and, having found it, keep it to the end; absolute order and system being the first condition of comfortable housekeeping.

UTENSILS REQUIRED FOR SUCCESSFUL WORKING.

TIN WARE.

One boiler for clothes, holding eight or ten gallons.—Two dish-pans,—one large, one medium-sized.—One two-quart covered tin-pail.—One four-quart covered tin-pail.—Two thick tin four-quart saucepans.—Two two-quart saucepans.—Four measures, from one gill to a quart, and broad and low, rather than high.—Three tin scoops of different sizes for flour, sugar, &c.—Two pint and two half-pint molds for jellies.—Two quart molds.—One skimmer with long handle.—One large and one small dipper.—Four bread-pans, 10 × 4 × 4.—Three jelly-cake tins.—Six pie-plates.—Two long biscuit-tins.—One coffee-pot.—One collander.—One large grater.—One nutmeg-grater.—Two wire sieves; one ten inches across, the other four, and with tin sides.—One flour-sifter.—One fine jelly-strainer.—One frying-basket.—One Dover egg-beater.—One wire egg-beater.—One apple-corer.—One pancake-turner.—One set of spice-boxes, or a spice-caster.—One pepper-box.—One flour-dredger.—One sugar-dredger.—One biscuit-cutter.—One potato-cutter.—A dozen muffin-rings.—Small tins for little cakes.—One muffin-pan.—One double milk-boiler, the inside boiler holding two quarts.—One fish-boiler, which can also be used for hams.—One deep bread-pan; a dish-pan is good, but must be kept for this.—One steamer.—One pudding-boiler.—One cake-box.—Twelve teaspoons.

WOODEN WARE.

One bread-board.—One rolling-pin.—One meat-board.—One wash-board.—One lemon-squeezer.—One potato-masher.—Two large spoons.—One small one.—Nest of wooden boxes for rice, tapioca, &c.—Wooden pails for graham and corn meal.—Chopping-tray.—Water-pail.—Scrubbing-pail.—Wooden cover for flour-barrel.—One board for cutting bread.—One partitioned knife-box.

IRON WARE.

One pair of scales.—One two-gallon pot with steamer to fit.—One three-gallon soup-pot with close-fitting cover.—One

DR. NEWCOMB'S ANTI-BILIOUS MIXTURE

AN EFFECTUAL CURE FOR

Biliousness, Jaundice, Headache, Dyspepsia, Loss of Appetite, Costiveness, Pain in the Side or Back and all disorders arising from Torpidity of the Liver.

PRICE 25 CENTS.

TRY IT AND IT WILL SURELY DO YOU GOOD.

CERTIFICATES.

MESSRS. ROBERT V. BARKER & CO.—Saint John, N. B.

DEAR SIRs,—I was suffering with Dyspepsia and Indigestion. I was so bad that if I took any supper I could not sleep at night and my food did not digest, and caused me much inconvenience. Your Dr. Newcomb's Anti-Bilious Mixture has made a complete cure.

Yours truly,

D. S. MCGREGOR.

Salmon River, Queens County, N. B.

MESSRS. ROBERT V. BARKER & CO.

DEAR SIRs,—One bottle of Dr. Newcomb's Anti-Bilious Mixture has effectually cured me of Indigestion and Biliousness.

Yours truly,

JOHN McCONNELL.

MESSRS. ROBERT V. BARKER & CO.

DEAR SIRs,—I was suffering from Dyspepsia in its worst form; one teaspoonful of Dr. Newcomb's Anti-Bilious Mixture relieved me within half an hour, and two bottles has made a complete cure.

Yours gratefully,

JOHN F. LAWSON.

MRS. H. M. DIXON,

124 Germain Street, St. John, N. B.

(3 doors South Mrs. Lyons')

DEALER IN

DRY GOODS, MILLINERY,

Gents' Furnishing Goods, Fancy Work, &c.

EMBROIDERY STAMPING, BRAIDING, PINKING, &c.

EXECUTED AT SHORT NOTICE.

—ALSO—

GIRLS' GENERAL EMPLOYMENT OFFICE.

SERVANTS' HOURS FROM 4 TO 8.30 P. M.

SITUATIONS OBTAINED FREE OF CHARGE.

MRS. H. M. DIXON.

three-gallon porcelain-lined kettle, to be kept only for preserving.—One four or six quart one, for apple sauce, &c.—One tea-kettle.—One large and one small frying-pan.—Two Russia or sheet iron dripping-pans; one large enough for a large turkey.—Two gem-pans with deep cups.—Two long-handled spoons.—Two spoons with shorter handles.—One large meat-fork.—One meat-saw.—One cleaver.—One griddle.—One wire broiler.—One toaster.—One waffle-iron.—One can-opener.—Three pairs of common knives and forks.—One small Scotch or frying kettle.—One chopping-knife.—One meat-knife.—One bread-knife.—One set of skewers.—Trussing-needles.

EARTHEN AND STONE WARE.

Two large mixing bowls, holding eight or ten quarts each.—One eight-quart lip-bowl for cake.—Half a dozen quart bowls.—Half a dozen pint bowls.—Three or four deep plates for putting away cold food.—Six baking dishes of different sizes, round or oval.—Two quart blancmange-molds.—Two or three pitchers.—Two stone crocks, holding a gallon each.—Two, holding two quarts each.—One bean-pot for baked beans.—One dozen jars for holding yeast, and other things used in a store closet.—Stone jugs for vinegar and molasses.—Two or three large covered stone jars for pickles.—One deep one for bread.—One earthen tea-pot.—One dozen pop-over cups.—One dozen custard cups.—Measuring cup.

MISCELLANEOUS.

Scrubbing and blacking brushes.—Soap-dish.—Knife-board.—Vegetable-cutters.—Pastry-brush.—Egg-basket.—Market-basket.—Broom.—Brush.—Dust-pan.—Floor and sink cloths.—Whisk-broom.—Four roller-towels.—Twelve dish-towels.—Dishes enough for setting servant's table, heavy stone-china being best.

SARAH'S METHOD OF DISH-WASHING.

“Nothing saves labor so much,” said Sarah, “as thoroughness and doing things in the right way. It is much less trouble to scour pans and pots and griddles well, than it is to half wash them; and if they are not well washed, they will burn, and the next thing cooked in them is likely to stick, and cause increased labor. Some people spend three times as much time

Waste Not! - Want Not!

DON'T THROW AWAY GARMENTS

THAT CAN BE

CLEANSED OR DYED AND FINISHED

TO LOOK LIKE NEW

—AT—

C. E. BRACKETT'S.

OSTRICH FEATHERS

CLEANED OR DYED ALL SHADES

—AND—

BEAUTIFULLY CURLED.

KID GLOVES AND SLIPPERS

CLEANSED IN VERY SHORT NOTICE.

ALSO

KID GLOVES DYED.

GENTLEMEN'S CLOTHES

CLEANED BY THE NEW FRENCH PROCESS

—AND—

DYED ALL COLORS.

Special attention paid in this department to finishing.

DON'T FORGET THE PLACE

94 PRINCESS STREET. 94

as they should on cleaning off the tables and washing dishes. Mother taught us very carefully how to do those things, and I never saw any house where both tasks were performed more speedily and neatly. Some people pick up their dishes, and carry them of promiscuously to the sink or kitchen table—knives, silver, glass, unscraped plates, cold meats, set down together, just as it happens; cups, platters, plates, tumblers, knives, spoons, go into the dish-pan as they are picked up; the confusion embarrasses the work, and a long time is required to get it very poorly done. We were taught, as soon as the meal was over, to put away bread, meat, butter, milk—all the eatables which were left, in their proper places and on proper dishes. Next the salts were refilled, the caster was wiped, and these were removed. Then the knives were gathered into the tray, the forks and spoons into a deep dish, and they were carried off; then the cups and saucers were drained, piled up together, carried to the sink, or where they were to be washed, and set in order there. Next the glass-ware was drained and removed; then the plates and sauce-dishes were scraped and piled up. The refuse was at once carried off; the cloth shaken and folded into a box; then all our work was at the sink. We did not make ourselves work sparing hot water; first the glass-ware was washed, wiped and put away; then the silver was well rubbed in clean, hot suds, polished with a clean towel kept for it, and put by. The knives were washed after the silver; were at once scoured, and laid, when rubbed with paper, in the sunshine. A fresh pan of dish-water and a pan of hot rinsing-water were provided, and cups and saucers were invariably washed *first*; next followed the sauce-plates and vegetable-dishes; then the plates, and then the meat-platters—if needful, we change the dish-suds when we came to plates and platters. The dishes were rinsed through the clear water, and put to drain, and when all were washed, we began at those which had drained the longest, wiped them and put them in their places. The tins were washed alone, and then the cooking utensils in clean suds. Next the dish-cloths and towels were washed in clean water, and laid in the sun, or hung up on a little frame behind the stove. The dish-pans and sink were well cleaned and the table wiped; and really it seems as if we did the work nicely in the time which I have used in describing its order.”

Gilbert's Lane Dye Works!

ST. JOHN, N. B.

DYEING, SCOURING AND FRENCH CLEANING,
OSTRICH FEATHERS CLEANED OR DYED ALL COLORS.

Lace Curtains Cleaned and Finished to look like New.

EVERY DESCRIPTION OF

DYEING AND FRENCH CLEANING

Executed at the Shortest Notice and at Low Rates.

CARPETS CLEANED BY A NEW PROCESS,
without beating—no matter how dirty—thereby raising the colors and removing all dust and grease spots.

Blankets can be Cleaned, leaving them as soft and nice as new.

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All orders left at the following places will receive prompt attention (PRICES LOW)—Macaulay Bros. & Co., 61 Charlotte St.; A. Patterson, Indian-town; W. G. Allen, Carleton; J. J. Weddall, Fredericton; E. J. Clark, Woodstock; Smith & Murray, St. Stephen; John S. Magee, St. Andrews; Edw. Forbes, Moncton; Geo. Ford, Sackville; Miss M. C. Salter, Newcastle; W. F. Moses & Co., Yarmouth, N. S.; G. Ross, Truro, N. S.; P. H. Glendenning, New Glasgow, N. S.; William Shannon, Annapolis, N. S.; Chapman & Etter, Amherst, N. S.; Miss Wright, Digby, N. S.; H. S. Piper, Bridgetown, N. S.; R. W. Owen, Pictou, N. S.; Robert Young, Charlottetown, P. E. I.; or at the *Dye Works, Gilbert's Lane, St. John, N. B.*

A. L. LAW.

A CHOICE ASSORTMENT.

PURE SILK WOVEN BOOK MARKS

Suitable for Gifts or Birthday Presents,

At MORROW'S BOOK STORE,
28 Charlotte Street.

WASHING MADE EASY.

Mrs. F. S. P. furnishes the following directions for clothes washing, which we have seen tested, and believe to be the simplest and easiest method of washing known:—

“I will suppose that your washing is large enough to render necessary two large tubs, one for the cleanest, the other for the dirtier articles, and this is the way I have washed for three years, to the utter banishment of boiler and washboard :

Take a pound bar of any make of good soap, shave it up very thin, and dissolve in a pail and a half of boiling water, or use more hot water if necessary, and at any rate after thoroughly dissolving the soap put half the solution in one tub, the balance in the other, and add water enough to permit the clothes to soak loosely in plenty of the warm wash water, (for twelve hours at least). If there is not soap enough used, or if the clothes are packed too snug, the dirt will be hindered in its efforts to break away. If, however, the conditions are right, (and none of my fifty-two trials a year ever resulted in failure), clothes soaked over night will emerge (not, however, without help) from the soaking water and out of the wringer into the rinse water just as a neat housewife loves to see them, white and clean. As before remarked, especially soiled portions, as very dirty collars, wristbands, etc., will need a little easy rubbing with the hands before passing through the wringer.

Several of my neighbors who do their own washing, getting up an hour or two before light to scrub the life out of their bodies as well as the dirt out of their clothes, besides wearing out the clothing more than all the wearing it gets, have wondered how it is that my washing always appears on the lines first! And yet I make no move toward washing until after breakfast, and then in about one hour the clothes are ready for the lines, and we have no nuisance, of a house filled with steam, or any of the supposed necessary evils of the wash-day.

Now, in fairness, I will add that I have told a good many ladies how to manage, and while some of the most intelligent ones have tried the plan and continue its use with entire success, others say they cannot make it work, and go back to the old way. For myself, if I hired a woman to come and do my washing, I would have it done in the manner I have described, if I had to pay her for a whole day's work, rather than have my clothes needlessly worn out with scrubbing on a washboard.”

W. HAWKER,
DRUGGIST, &c.

Pugsley's Building, - Prince Wm. Street, - "near Ferry,"
SAINT JOHN,

Would call special attention to a list of House cleaning requisites, which he keeps constantly in stock and *Sells at Moderate Prices.*

HAWKER'S BRILLIANT FURNITURE POLISH, which gives a beautiful and lasting polish with little labor.—*25 cents a Bottle.*

A large assortment of Analine Dyes, Concentrated Lye and Potash for soap making and paint cleaning.

SPONGES, CHAMOISE & STOVE VARNISH, PUMICE & SAND SOAPS.

AGENT FOR SMITLEYS & CO'S INK AND STAIN EXTRACTOR.

TEETH EXTRACTED WITH GREAT CARE.

C. H. FLEWWELLING,
ENGRAVER ON WOOD,

ROOMS
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Fine Card Printing, Best Letter and Bill Heads,
CHECK, NOTE AND RECEIPT FORMS.

Visiting and Autograph Cards our specialty.

HOUSE-CLEANING PERPLEXITIES, TO SAVE.

The following is from "A Practical Housekeeper," and can be depended on as practicable and reliable:—

The confusion usually attending house-cleaning arises nearly always from a lack of system. No preparations have been made for it, and when the dreaded day arrives, all the rooms are thrown into disorder the first thing, bedsteads are taken down, carpets taken up, clothes presses, china closets, pantries, bureau drawers, etc., are cleared of their contents at once, and when night comes the house is in confusion, and mistress and maid are in any but an amiable temper, and no perceptible progress has been made in the work. If young housekeepers will put in practice the following rules they will find house-cleaning comparatively easy and free from many of the anxieties ordinarily attending the work.

Perhaps you have but one servant, perhaps none; in either case pursue the same course. Do not begin cleaning the rooms until the season for heating them is past, on account of the dust created by furnace or stoves.

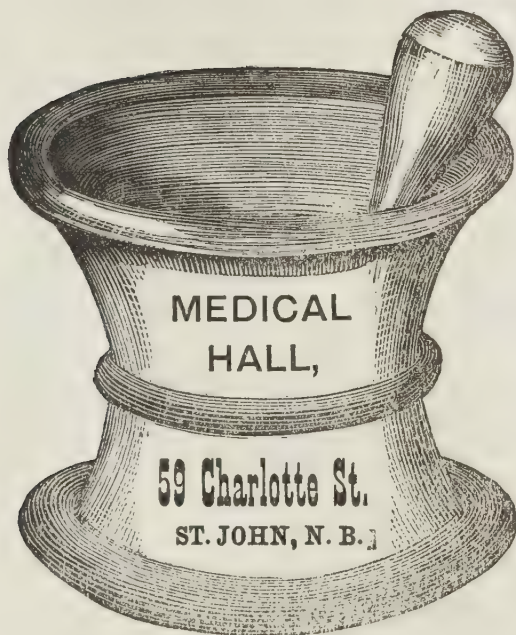
WHERE TO BEGIN.

Prepare for the general cleaning by putting the store-room, china closet, clothes presses, bureau drawers, etc., in order. Commence, let me suggest, some Tuesday morning in the store-room, from which, after you have put in good order, proceed to the clothes presses; take all the garments from the hooks, shake and brush the dust from each one, remove everything from the shelves, sweep the floor, then dust the walls and every part, wash the shelves and floor with hot soap-suds; when dry return everything to its place. You can probably put all the presses in order this morning without getting very tired; if not, finish them the next morning, but do nothing of the kind after dinner.

Wednesday morning take the bureau drawers, empty them of their contents, and dust them, also dust the inside of the bureau frame; then wipe all nicely with a damp cloth. When dry, return the drawers to their places, and arrange the things in them.

Thursday morning remove china, glass, etc., from the china closet, sweep and dust, wash the floor and shelves; if the shelves are not painted, cover them with white or tinted paper. Wash and wipe every piece of china and glass and arrange them on the shelves. After that, clean the silver.

COOL & REFRESHING OTTAWA BEER, GINGER ALE, and SODA WATER,



Manufactured by the subscriber from pure Extracts and acknowledged by LADIES AND GENTLEMEN from all parts of the Dominion and elsewhere to be of superior quality and admirably adapted for quenching and allaying the thirst. Since introducing OTTAWA BEER it has become a favorite beverage and is the leading Temperance Drink of the day. Having gone to great expense in the selection of suitable apparatus for the manufacture of these wholesome beverages, I flatter myself having accomplished the end desired, and intend keeping constantly on hand OTTAWA BEER, GINGER, ALE and SODA WATER, both summer and winter, for the accommodation of those who desire to patronize this branch of my business. **COME AND TRY!** Only 5 cents a Glass. You will go away perfectly satisfied.

ALSO:

Drugs, Medicines, Pat. Medicine,
PERFUMERY, PAINTS AND OILS.
SOAPS IN GREAT VARIETY, VARNISHES, BRUSHES, SPUNGES, ETC.

GIGARS!

CIGARS!

CIGARS!

FAVORITE BRANDS



NEW PREPARATIONS:—Hydroleine the Great Remedy for Consumption and all affections of the Chest. Maltopessy, a preparation of great value for Dyspepsia and Indigestion.

Maltine, with Cod Liver Oil, Beef, Iron, Phosphorus, Iodides, Pepsine, Quinine, Yerbine, Hops, and Phosphites. Abernethy Remedy, a sure and effectual cure for Headache, Rheumatism, Neuralgia and all nervous affections. Physicians' and family prescriptions carefully prepared by reliable and competent dispensers. All the latest approved preparations kept in stock.

Your patronage respectfully solicited.

R. D. McARTHUR, Proprietor.

Friday morning take all the books from the bookcase, dust each one with a soft duster. After dusting the inside of the bookcase, wipe all nicely with a damp cloth, and when well aired, return the books to the shelves. All magazines or papers that you have read, and are not disposed to send to the hospital or some poor people, who would be glad of them, should be filed, done up in papers, and put away. Finish this morning's work by putting piece bags, boxes, and work-baskets in order. The above preparatory work should all be done leisurely and in the mornings only.

Now, before beginning the *general* house-cleaning, buy a pound of "painter's whiting," to use instead of soap for washing paint and removing spots from hard finished walls. I know of nothing equal to it for these purposes. At the drug store purchase two ounces of quicksilver; it is the most reliable exterminator and preventative of bed-bugs, when rightly applied, that I know of. With the two ounces of quicksilver beat the white of an egg, and apply with a feather to every part of the bedstead where the bugs are usually found. To be sure, you may never have seen one in the house, but you are liable to have them at any time. Visitors sometimes bring them, servants bring them, and you may bring them from the seaside, from steamer, or sleeping-cars. I would not have even a new bedstead put up in my house without first securing it against the invasion of the most annoying of all vermin that housekeepers have to contend with.

Get ready several pieces of soft cloth, for washing windows, mirrors, paints, etc.; also a good floor-mop.

REGULAR CAMPAIGN.

The following Tuesday morning, dress yourself in a neat calico or cambric dress, the skirts short enough to clear the floor, a linnen collar fastened at the throat with a simple pin or bright ribbon; arrange your hair nicely under a sweeping-cap, put on a long full apron, and you are prepared for work. And by simply removing the apron you may receive with perfect ease any person who may chance to call. Commence cleaning a bedroom. Dust and move out of the room all furniture, brush the mattresses with a whisk-broom, and if possible put them where the sun will shine upon them nearly all day. Take down the bedstead, dust the springs and every part of it thoroughly; wash every part of the inside frame of the bedstead in clean *cold* water. Take up the carpet if it is to be shaken, sweep and dust, then mop the floor. Next wash

"THE REASONS WHY"

GEO. ROBERTSON'S
RETAIL GROCERY,
PRINCE WM. STREET,
IS A SUCCESS:

- 1st. 21 Years Experience.
- 2nd. Very Low Rent and Insurance.
- 3rd. Direct Importer and Cash Buyer.
- 4th. Good Articles and Low Prices.
- 5th. Fair Dealing and respectful attention to Business.
- 6th. Respectable Customers who pay promptly.
- 7th. A kindly feeling to Competitors and good word for every one.
- 8th and last. An honorable effort to accumulate—Not to hide it in a Hedge or for a tram attendant; but for the glorious privilege of being independent.

GEO. ROBERTSON.

SUPERB
FAMILY BIBLES,

ADAPTED FOR

Wedding Present or a Gift to a Friend,

Including a Beautiful

PRESENTATION PLATE, AND ALBUM,

FOR 16 PORTRAITS,

—ALSO—

A Magnificent Marriage Certificate,

—AT—

MORROW'S BOOK STORE.

the windows, the sash first if the paint is white, using clear warm water, dipping the cloth into the whiting and rubbing it on; rinsing nicely, and wiping with a clean cloth. Then wring a soft clean cloth nearly dry from clear warm water, and remove all the dirt from the glass, which is easily done; then rubbing briskly with soft paper or chamois skin, they will look beautifully, with half the labor and none of the slop attending the old process. Wash the woodwork in the room, using only the whiting and clean water for the white paint, and a cloth wrung out of clear water for the dark. When the floor and paint are quite dry, put down the carpet, have the bedstead set up, then use the quicksilver according to directions above given. Lay the slats in their places, lay over them a sheet or thick brown paper. This will prevent the dust from gathering on the springs and mattresses whenever the room is swept. Now place the furniture in the room and arrange nicely; before you leave the room polish the mirror in the same way that you did the window-glass. After the bedrooms clean the halls and stairs. After them the parlors. If the carpets are Brussels, it is not necessary in private houses to take them up for the cleaning oftener than once in two or three years. When *not* to be taken up, follow the rules given under the head of "Grace's Method of Sweeping." When you wash the paint and windows lay down a cloth to protect the carpet. Before replacing the furniture look carefully to the edges of the carpet to see if there are any signs of moths; if there are, take a wet cloth, lay it down smoothly close to the edge, and iron it with a very hot flat-iron. The steam will kill the moths. After the parlors take the dining-room, which may be quickly done, the china closet and sideboard having been previously put in perfect order. Kitchen and pantry come next, the pantry first. Proceed the same as with the china closet. Wash all fruit-jars, and when dry put rubbers and tops on loosely; do each jar up in a paper, tying it with a string, so that no dust can get to it, and they will be ready for the fall canning. If housekeepers would follow this rule as soon as the jar is emptied, it would save much time and trouble. Use very fine sand or "sapolio soap" for cleaning your cooking utensils, and be sure that the kitchen and everything pertaining to it is made perfectly sweet and clean.

Last, but not least important, is the thorough airing and cleansing of the cellar. Do not allow a particle of decayed vegetable or any offensive matter to remain in it.

FIRST EXPERIMENT AT HOUSEKEEPING.

We were married one day, Maria and I ;
And went to housekeeping with heads carried high.
For sometime, everything was sweet as honey
And we thought keeping house exceedingly funny ;
But one day as I came from my office in town,
Maria met me with looks cast down.
“Oh, Johnny, my dear,” (she said “hubby,” but don’t tell,
For it seems kind of a silly name for a town swell,)
Our Christie has gone home with a pain in her ear.
I am in such trouble. Only think, my dear !
Keep house without her, do you think we ever can ?
Do tell me, dearest, you are such a thoughtful man.”
“Is that all ! I thought something sad had occurred,
So sorrowful looked my sweet little bird.
Why, bless you ! ’Tis nothing to swing a dishcloth around,
I can keep house myself. Girls make a great sound
Of every little thing there is to be done.
It’s the easiest thing under the shining sun.
Now, darling, our life is going to begin,
I feel this minute like a Siamese twin,
I’ll do the directing, and you obey me,
And upon all points we are sure to agree.
We’ll live together like birds of the air,
It won’t take much for our ambrosial fare.”
Well, things went on for a day or two
Pretty well. Maria didn’t have much to do,
For Christie, the servant, was a careful soul,
And left the larder well stocked and full.
But one night I came home feeling quite ill,
And my wife in the morning said, “You lie still,
I’ll call you to breakfast pretty soon. You’ll see
I can quickly make muffins and a nice cup of tea.”
I heard her singing as she built the kitchen fire,
And thought her voice sweet as a golden lyre.
I was just slipping off into vague dreamland,
When a shriek from the kitchen brought me to a stand.
I jumped into my clothes, and rushed out apace,
Maria was on the table hiding her face.
“A mouse ?” she screamed. “O, Johnny, I beg—”
At this moment the creature ran up my pants leg,
The sensation was horrid. Seizing hold of my pants
I began all over the kitchen to prance.
“Get the cat,” screamed Maria. “She will go up
And catch him in a minute just like a top.”

"The cat?" I shouted. "It is bad enough, I tell you,
A mouse in my trousers and a cat there too!
 No matter how long a woman goes to school,
 In a case like this she is always a fool!
 Get some cheese and see if you can't coax him away."
 "But he might bite me, John," she began to say.
 "I'll fling the poker and see if I can't hit him."
 The sad irons followed in half a jiffie,
 Bruised and horrified I couldn't get a chance to beg,
 But dodged around, holding on to the pants leg.
 Here, Maria seized hold of the boiling teakettle,
 Jerked it off the stove, making everything rattle,
 And rushing at me with terrible zeal
 She shrieked, "I'll scald him! I hear him squeal!
 Just hold still a minnte, I'll pour it on quick,
 It will kill him I guess, at least make him feel sick!"
 At this awful moment, outside of the house
 I heard such a noise, I let go of the mouse
 And he dropped from my pants leg entirely dead,
 I suppose I must have been pinching his head.
 But the firemen were filling the house with water,
 And we couldn't make them see what was the matter
 Until most of the furniture lay in the street,
 And our carpets were ruined by dirty wet feet.
 When at last I managed the story to unfold,
 How a mouse was the trouble as you have been told,
 The firemen exclaimed, "You're a couple of geese,
 We'll have you arrested for breaking the peace."
 It took more than one ten dollar bill
 To repair the mischief and get everything still.
 And now, though I know I can kill a mouse,
 I shan't try it again while we keep house.

DYEING OR COLOURING.

As the attempt to re-dye ribbons or faded garments by house-keepers generally result in spoiling the hands and destroying the garment, we advise those having anything of the kind to renovate to send it to a respectable Dye House, and thus save the worry, labor and loss that so many housekeepers experience at their lack of proficiency in the *colouring* department.

TAYLOR & DOCKRILL, Agents for J. Lemesurier Cut Tobaccos.

HAT FACTORY.

PENNEY BROTHERS

Have consolidated their Hat Factory with us. We execute work in that department that cannot be excelled.

IT is not always policy in buying a hat to buy a cheap one, thinking it will do for one season's wear and then be discarded for a new one, in preference to buying a better quality with the intention of having it remade over another season. A cheap hat is never as satisfactory to the purchaser, and by paying a small additional price at the start you secure an article that can be made over for two or three seasons, and give you every satisfaction. This is the case particularly with *Plush* and *Beaver*, which we can color to match any desired sample, and guarantee it equally as good both as regards Style and Finish as a new one.

WE are prepared—with all the modern improvements in Machinery, Fixtures, Tools, etc., in our Dye Works—to do work in a thorough manner, expeditiously, and as low as Work can be done. After an experience of more than twenty years in the business we feel confident that we can execute work equal to any establishment of the kind.

ALL DESCRIPTIONS OF
STRAW, CHIP, LEGHORN & TUSCAN.
BRAIDS DYED OR CLEANSSED AND MADE OVER.

GOULD BROTHERS,
American Dye Works,
SOUTH SIDE KING SQUARE,
ST. JOHN, N. B.

FAMILY TOOL CHEST.

Much inconvenience and considerable expense might be saved, if it were the general custom to keep in every house certain tools for the purpose of performing at home what are called small jobs, instead of being always obliged to send for a mechanic and pay him for executing little things that, in most cases, could be sufficiently well done by a man or boy belonging to the family, if the proper instruments were at hand.

The cost of these articles is very trifling, and the advantages of having them always in the house are far beyond the expense.

For instance, there should be an axe, a hatchet, ripping-saw, cutting-off saw, small brace and bits, claw-hammer, small wrench, jack-plane, smoothing-plane, screw-driver, two or three chisels, a gouge, pair of pincers, pair of plyers, a small square, rule, tape-line, spirit-level, bradawls (assorted sizes), a small draw-knife, spokeshave, a good oil stone, putty-knife, jack-knife, and glass-cutter.

Also an assortment of nails and tacks of various sizes.

Screws (assorted sizes), likewise, will be found very convenient, and hooks on which to hang things.

The nails and screws should be kept in a wooden box, made with divisions to separate the various sorts, for it is very troublesome to have them mixed.

And let care be taken to keep up a supply, lest it should run out unexpectedly, and the deficiency cause delay and inconvenience at a time when they are required. A full supply of everything suitable for the "Family Tool Chest" can be had at Thomas' Hardware Store, Charlotte street.

It is well to have somewhere, in the lower part of the house, a deep light closet, appropriated entirely to these tools, and other things of equal utility. This closet should have at least one large shelf, and that about three feet from the floor.

Beneath this shelf may be a deep drawer, divided into compartments. This draw may contain cakes of glue, pieces of chalk, and balls of twine of different size and quality.

There may be shelves at the sides of the closet for glue-pots, paste-pots and brushes, pots for black, white, green, and red paint, cans of painting oil, paint-brushes, etc.

Against the wall, above the large shelf, let the tools be suspended, or laid across nails or hooks of proper size to support them.

This is much better than keeping them in a box, where they

HENRY THOMAS,

IMPORTER AND DEALER IN

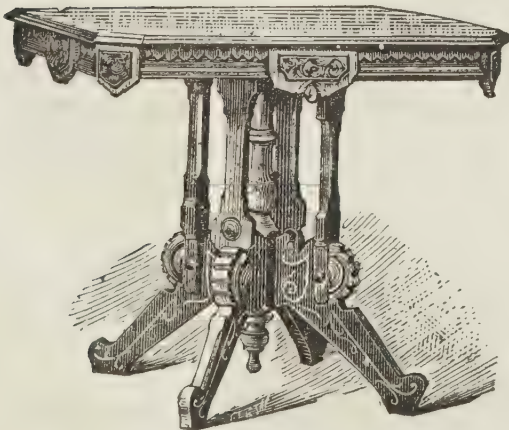
English and American Hardware,
PAINTS, OIL, GLASS, &c.

Always on hand a full assortment of

HOUSEKEEPERS' HARDWARE,
INCLUDING
CLOTHES WRINGERS, AGATE WARE,
CUTLERY, &c., &c.

No. 11 CHARLOTTE STREET, NEAR UNION.
SAINT JOHN, N. B.

HOWE'S FURNITURE WAREROOMS,
CITY MARKET BUILDING, GERMAIN STREET.



We have in Stock and are constantly Manufacturing:

Walnut Bedroom Suites,
Ash Bedroom Suites,
Painted Bedroom Suites,

BOOKCASES, SIDEBARDS, WARD-
ROBES, HAT TREES, CENTRE
TABLES, WHATNOTS, &c.

Office Desks and Tables,
Library Desks and Tables

IN STOCK AND MADE TO ORDER.

Medium and Low Priced Ash and Painted Bedroom Suites, in great variety.

J. & J. D. HOWE.

may be injured by rubbing against each other, and the hand may be hurt in feeling among them to find the thing that is wanted.

But when hung up against the back wall of the closet, of course each tool can be seen at a glance.

We have been shown an excellent and simple contrivance for designating the exact places allotted to all these articles in a very complete tool closet.

On the closet wall, directly under the large nails that support the tools, is drawn with a small brush dipped in black paint or ink, an outline representation of the tool or instrument belonging to that particular place.

For instance, under each saw is sketched the outline of that saw, under each gimlet a sketch of that gimlet, under the screw-drivers are slight drawings of screw-drivers.

So that when bringing back any tool that has been taken away for use, the exact spot to which it belongs can be found in a moment; and all confusion in putting them up and finding them again is thus prevented.

FAMILY MEDICINE CHEST.

In cases of accident or sudden sickness, time is often of the utmost importance. A very simple remedy applied at the moment may often save from a long illness.

It is therefore desirable to have ready at hand whatever is likely to be wanted in a hurry.

Get a small box, with drawers or departments, keep it always locked, and out of the way of children. Use it for *medicines* and for nothing else. Let it stand where you can lay your hand upon it in a moment. Do not have too many things in it, or they will confuse you. Just put into it what you are most likely to want.

A roll each of old linen, calico and flannel, the older the better, but clean and dry; a little lint and some sticking plaster. The calico and flannel may be in strips so as to serve as bandages; fasten each roll with a pin.

A pair of good sharp scissors, some tape, pins, and a few large and assorted size needles, ready threaded.

Some castor oil, ipecacuahana wine, paregoric, Friar's balsam, turpentine, senna leaves, epsom salts, carbonate of soda, a small

THE BEST!

Of all the family medicines in use there is none to equal

GRAHAM'S PAIN ERADICATOR.

It is the most gentle in its action, and the most effectual in use. It does not contain Opium, Ether or Chloroform to destroy the sensibility and injure the Nerves, nor any Cayenne Pepper, Potash or Ammonia to burn or blister, as found in so many others that depend on causing so much smart and pain that the sufferer does not feel the original pain, neither does it contain Tar or crude Petroleum to daub and disgust with their disagreeable smell. The Pain Eradicator is a purely Vegetable, Soothing, Healing, Balsamic, Magnetic Oil that *reduces Inflammation and allays irritation of the nerves*. Its superiority is evident from the fact that it has effectually cured hundreds of cases of *Rheumatism*, many of whom had suffered for more than twenty years previous to using it; a thing not accomplished by any other medicine. It is equally good for other forms of aches and pain. Its power has been proven in thousands of cases of *Rheumatism and Neuralgia*, in which it effected cures where other remedies failed. For *Burns, Scalds, Frost Bites, Chilblains, Sprains, Bruises, Sore Throat, etc.*, it is far ahead of any other.

The most valuable MEDICINE CHEST for family use is a bottle of Graham's Pain Eradicator, costing 25 cents; a box of GRAHAM'S (Purely Vegetable) PILLS, price 25 cents a box and some sticking plaster. In cases of accidents and sudden attacks of disease use these promptly and a physician's service, unless in very severe cases, will not be needed. Bear this in mind and much pain, anxiety and expense will be saved. They cost little and should be kept in every house. They are put up with complete directions.

GRAHAM'S CATARRHINE.—A soluble snuff for the cure of Catarrh and Colds in the head. It cleanses and heals the sore or inflamed condition of membrane lining the nasal cavity. THE BEST IN USE. Price 25 cents a box.

Prepared by T. GRAHAM & SON, St. John, N. B.

W. HAWKER, DRUGGIST,

PUGSLEY'S BUILDING, NEAR FERRY,
PRINCE WM. STREET, ST. JOHN, N. B.,

Begs to inform the Public that he makes a specialty of Dispensing. Having had a long experience in this branch of the Drug Business, the Public can, with confidence, entrust their Physicians' and Private Recipes to his care.

W. H. would call special attention to the following articles of his own preparation, which he feels that he can safely recommend to the Public:—

HAWKER'S TOOTH-ACHE DROPS, "a Good Remedy;"
HAWKER'S BLACKBERRY COMPOUND, "for Diarrhœa;"
HAWKER'S ALL-HEALING OINTMENT, "for all kinds of Sores;"
HAWKER'S WORM POWDERS--never fails.

SPECIAL ATTENTION GIVEN TO FITTING UP FAMILY MEDICINE CHESTS.

ALL MEDICINES GUARANTEED. TEETH EXTRACTED WITH CARE.

bottle of laudanum marked "poison," and a bottle of linseed oil and lime-water.

A box of simple ointment, or a little clean lard will do as well, a bottle of mustard, a bottle of "Graham's Pain Eradicator," or some other standard liniment.

Then a measuring glass. Nearly all liquid medicine is given by spoonfuls. A spoon is a very uncertain measure; therefore better buy a glass marked correctly, teaspoons on one side and tablespoons on the other.

Lastly a feeding cup. In cases of some illness, where the patient cannot be raised, and it is impossible to give liquids with any degree of comfort lying down, a few good clean straws can be kept for this purpose, but the best thing for this is about a foot of India rubber tubing, such as is used for infants' feeding bottle; it can be bent in any direction and is not easily broken.

Another very useful article in a medicine chest is a family patent syringe.

FAMILY ETIQUETTE.

Of all the acquirements of mankind, that of home politeness is by no means the least important. Unmasked civility in the household, combined with christian gentleness, is a priceless gem, sparkling through all the intricacies of life, contributing, not only to the comfort and happiness of the individual, but of society at large.

Genuine politeness is not natural to man, it must be acquired by careful culture, beginning with our infancy, and continued through life. Hence parents cannot be too careful in teaching their children from their earliest years the essential principles of true courtesy. When such training is neglected in childhood no amount of after training can compensate for the deficiency.

If we wish to mould clay, or plaster of paris, or metal, into any shape, we must not wait until it is half hard before we put it into the mould, for then it will be full of flaws and roughness, and will not well take the desired form. So if we wish to mould the heart and mind into good manners, we must not wait until a child is half-grown before we begin the training. We must begin with the young child. Greet its waking with a smile and a loving word, that it may learn to wake up

pleasantly. Teach it to take gently what is offered it, not snatching, and to return the look and word of thanks. Teach it to share its treasures, to pity and soothe any one who is sick or sad, to pick up what is dropped by its elders, to lend its toys, to reply kindly, to say "please," "thank you," and "good-bye,"—indeed, there are hundreds of ways to teach a little one good manners. Cultivate in your children the pleasant manners of a morning greeting, saying "good morning," with a smile and a bow; such a greeting makes the whole day go more pleasantly. Do not let the children go to bed without a good-night kiss: they are never too old for that. Let the pleasant greetings, morning and night, to all members of the family, be a part of family custom; then your children, going into the world, will carry these gracious home manners with them, and use them to teachers, employers and friends.

Teach your children to think of others; to notice when one is looking for anything, and to join with alacrity in the search; to carry, unasked, a fan to one who is heated, or draw up an easier chair for one who is tired; to bring the father's hat or slippers; to pick up what is dropped; to help mother to keep house—in short to do any little act of kindness that is in their power. Teach them that true courtesy "is real kindness kindly expressed," and that the first and highest law of good manners is, "Thou shalt love thy neighbor as thyself." The first examples and teachers of good manners should be parents, and the child should consider its home the first and finest place where it can put in practice the courtesies of life.

POLITENESS.

If we want anything of our children, or our servants, we should not, merely because we have the authority to command, give a bold order; but why not use the gentle "please," "will you do this?" "I should like you to do that," "oblige me with that." When service is rendered, we are not to take it in silence, curtly, rudely, because we have a right to the service; but it is easy to say, "thanks," or "I am obliged," or "Oh, that is very nicely done." These little every-day courtesies are called the small change of life; but we should be badly off in trade if we had no small change. If parents have plenty of this small change of politeness on hand, it will be put in circulation in the family: the children will pay it out to each other, to servants, to playmates, and with it family peace and family affection will be largely purchased.

Home is the place where true politeness tells. "If my children get angry with each other," said a father, "I at once make them all sit down and sing together in unison some pleasant hymn or song; its soothing effect is magical, they forget their little quarrels and go kindly to their sports again." To make home attractive, affection must lighten every load and sweeten every bitter cup; the music of a child's laugh should be there; hand must be clasped in hand; forbearance, fidelity and truth must guard every avenue, and love share every toil and pain.

SINCERITY.

Good manners should begin at home, extending to social circles. Sincerity and expressions of feeling should characterize our whole deportment, not only in domestic circles, but in every department of society. Like the dial of the watch, they should indicate that the work within is good and true, otherwise they are only a sham, full of hypocrisy, and altogether worthy of eternal condemnation. Is there any justifiable reason why a mother should ruin her child by instructing it to report to any visitor who may call at the front door on wash-day, that, "Mother is not at home," when she is attending to matters in the kitchen? By what law could we justify such hypocritical formality as, by telling Mrs. Smith that we shall be delighted to have her call, when we "wish she would stay away?" Or, how can we expect forgiveness, after assuring Miss Jones that she is our "most confidential friend," when we "abominably abhor her company?" Again, only fancy the absurdity of members of the family making themselves agreeable in every society but at home! Is there any good reason why a man should needlessly put his wife to the trouble of wiping up tracks when he takes great pains to wipe his feet before crossing his neighbor's threshold? Or, is it consistent that a woman should frown or be too severe on her own husband or son for a little carelessness, while she assures her caller, with the most gracious of smiles, that "it isn't of the slightest consequence?" Why should a husband assure his friend's wife who had in her haste burned her biscuits, that he "greatly enjoyed them when they were so nice and brown," and grumble and pout at his own wife for meeting with the same misfortune?

In speaking thus, we do not advocate the principle of having any one less considerate of others than members of their own family. The laws of politeness are equally binding on us at home and abroad. No man can be a gentleman, though ever

so genial abroad, who is not courteous and genial in his own home; and no woman is a real lady who is not as much of a lady at home in her morning-wrapper as in silk in her neighbor's parlor. Neither can any one who is not *sincere* be really polite in the broad sense of the term.

If parents would only study and adopt the laws of true politeness in the domestic circle, as they ought to do, they would save themselves a world of trouble and anxiety. No doubt the life of hurry and over-work many of us live, has much to do with our impatience and lack of courtesy in our families and elsewhere. However, no excuse can justify the lack of home politeness. Therefore, if we have been remiss in this matter, let us endeavor to remove the cause of family bickerings wherever they exist. One member of a family who begins the day with fretful words and harsh tones, is generally enough to spoil the happiness and temper of the whole for the day. Therefore, instead of engendering animosity and strife in our households, let us endeavor to go before each other in the promotion of love and harmony, and then we will be able to realize "how good and how pleasant it is for brethren to dwell together in unity." A little time spent judiciously in preventing the cause of family feuds, is better than years of wailing over "what might have been," or what may be.

HOW TO HAVE A HEALTHFUL HOUSE.

- Have plenty of sunshine in your living rooms.
 - Keep the whole house well aired.
 - Have a clean garret, well ventilated.
 - Have a perfectly clean, dry cellar.
 - Renew whitewash and wall-paper often.
 - Have every drain clean and carried far from the house.
 - Allow no decaying refuse near the house.
 - Keep the walls and floors dry.
 - Use freely, in cleaning, lye, ammonia, and sal-soda.
 - Use freely lime, especially as whitewash.
-

THE FOLDING CHAIR.

The folding chair or chair bedstead, is one of the most useful articles of furniture ever invented, being convertible into upwards of thirty different positions,—will make a full length bedstead, invalid's chair, easy chair, child's crib, etc.

Hutchings & Co., 101 Germain street, make a specialty of these. (See advertisement next page.)

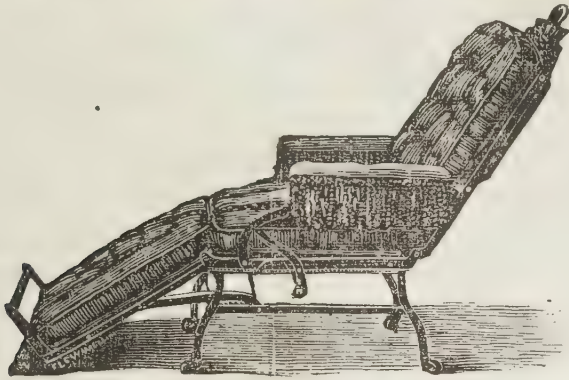
HOUSE DECORATION.

The beauty of the *Home* is a very important matter. Although many people look upon house decoration as “nonsense,” and say they “have no time for it,” and that they must “spend their efforts on what has a cash value ;” yet, our opinion is, that beauty in a home has a very decided cash value. It is a well-known fact that in the home where beauty is cultivated, the greater care and better and more cheerful spirits are produced, consequently better health and therefore less outlay for sickness. Again, a home where an outlay of care, a little labor and forethought, has created beauty in the shape of (if the situation will admit) smooth hard walks, neat sodding near the house, a flower garden, shade trees, rows of fruit trees, grapes, flowering vines, a post or two draped in roses and honeysuckles with a bird-house a-top, a little arbor or summer-house—these things, which can be created in summer evenings after working hours, in winter leisure time, in early mornings, noon-rests, or on holidays, lend an air of refinement to the whole establishment, directly and indirectly tend toward the good order of the whole, gives it a higher market value and would secure a purchaser more quickly if it were for sale.

In another regard the culture of beauty in a home is of immense value. A growing family will be much more likely to remain cheerful in a *beautiful home*, even if that beauty is extremely simple and inexpensive. A family who are home-keepers are an inexpensive family. Sons and daughters do not waste their money at home ; and if they are attached to it by its interior cheerfulness and external surroundings, they will seldom be found in the company of strangers, loafing about

TAYLOR & DOCKRILL, 84 King street, sell Goods lowest cash price.

FOLDING CHAIR BEDSTEAD.



Can be changed into upwards of thirty positions.

SOLD BY

HUTCHINGS & CO.

MANUFACTURERS OF

The Tucker, Whiteside, Improved Whiteside,
Canvas Top, and Universal

SPRING BEDS.

ALSO

Hair, Wool, Moss, Flock, Wool Top and Excelsior

MATTRESSES.

FEATHER BEDS, PILLOWS, LOUNGES, BED LOUNGES,

COMBINATION MATTRESSES, &c., &c.

IMPORTERS OF

IRON AND BRASS BEDSTEADS AND CRIBS, WIRE MATTRESSES,

CHILDRENS' CARRIAGES AND SLEIGHS, &c., &c.

WHOLESALE AND RETAIL.

Warerooms: - - 101 GERMAIN STREET,

SAINT JOHN, N. B.

public places, striving to vie with those who have either no need of saving, or no desire to do so.

It is not surprising that so many of our young people manifest a restlessness to seek employment elsewhere than at home, when we consider that so many homesteads, in town and country, have a lonely, desolate look. No trees, no flowers, neglect of a little ingenuity in making a pretty porch and fence for the house front (if the space will admit of such), an over-carefulness which refuses to open the front rooms for the use of the family, a neglect of making the bed-rooms neat and pretty—things get a sameness and shabbiness, and young eyes pine for something more attractive. Young folk naturally crave beauty, and if it cannot be had in the homes of their parents, we may rest assured they will seek it in other places. Hence, what a pity it is that young people should not find what they crave in the safety of their own homes! What an anchorage for good faith and virtue is the love of an honest, cheerful and pure home! What a stay to a child in all his life, the memory of a home beautiful, upright, and loving. Such a home can be created anywhere, and out of almost anything, by simple good taste, and proper consideration.

Many people seem to think that we can secure beauty only by profuse money outlay. Nothing could be more absurd than this idea. Beauty is largely independent of expense. Everything that is simple and natural is beautiful. A pot of young ferns, a wreath of pressed fall leaves, a basket made of pine cones, a basket curiously fashioned of lichen-covered sticks, a bouquet of dried grasses, briars and seed pods of autumn flowers, lend an elegance and charm to a little plain room. Even a few fresh wild flowers in a small vase or glass on the dining table, no matter how humble the fare may be, often comforts and cheers the whole family. Hence, every family should study the cultivation of flowers inside and about the house, and every child should have a plat of its own to cultivate. A bouquet on the table is more refining than the most costly spread. Flowers are God's messengers silently speaking to us, and we pity the man or woman who has no love for these heavenly gems.

In attempting to beautify the home, we should bear in mind that without order and neatness there cannot be any real beauty. A stand of plants in fine bloom may be an object of beauty in a room, but it cannot create beauty over a dirty or

LOOK HERE !

WALKER BUILDING, - MARKET SQUARE,
JAMES McNICHOL & SON,

Keeps constantly on hand a first-class assortment of

Ready-made Clothing,

And Gentlemen's

FURNISHING GOODS,

Which they are prepared to sell at reasonable
 Prices.

They have also in Stock the latest and most fashionable

CLOTHS IN ENGLISH SCOTCH AND CANADIAN,

Which they are prepared to

MAKE UP TO ORDER,

In any Style required and at Reasonable Prices.

REMEMBER THE WALKER BUILDING,

NEXT DOOR TO THE SHEFFIELD HOUSE.

MARKET SQUARE,

JAMES McNICHOL & SON,

Late of 33 King Street.

ragged carpet. Good engravings are also conducive to beauty; but if the husband hangs good pictures on the walls, and the wife litters the whole room with threads and scraps from the sewing machine, the pleasing effect is lost to the eye in the unpleasing.

It is a fact worthy of observation, that natural objects confer more beauty in a room than artificial ones: shells, flowers, vines, stuffed birds, etc., are far superior for ornaments to china figures and card-board work. If one knows how to blend and contrast colors, has the good taste not to banish *books* from a room, can train a vine of ivy, make a moss plate, and pile up artistically a handful of shells, or make a rose-lipped couch the receptacle of a cluster of primroses, violets or hyacinths, they will have real beauty in their rooms.

NATURAL ORNAMENTAL WORK.

A BEAUTIFUL HANGING BASKET.—Procure a large-sized turnip or carrot; trim off a portion of the root end, and scrape out the inside, leaving a pretty thick rind all around; fill the inside with earth, and plant therein a morning-glory, or some other clinging vine. Suspend the vegetable with cords, stalk downward, and in a short time the vines will twine around the cords, and the turnip or carrot sprouting from below, will put forth leaves and stems that will turn upwards, and curl gracefully around the base.

TO CRYSTALLIZE GRASS.—Having secured the grass during the summer and fall months and dried it in a dark room, procure one half-pint of white spirit varnish, and one ounce of white frosting; dip the blades of grass into the varnish separately, and immediately sprinkle on the powdered frosting; then put it away carefully to dry.

CRYSTALLIZING FLOWERS.—Construct some baskets of fancy form with pliable copper wire, and wrap them with gauze. Into these tie to the bottom violets, ferns, geranium-leaves—in fact, any flowers except full-blown roses—and sink them in a solution of alum, of one pound to a gallon of water, after the solution has cooled. The colors will then be preserved in their original beauty, and the crystallized alum will hold faster than

CITY MARKET CLOTHING HALL,
51 Charlotte Street,
SAINT JOHN, N. B.

I have on hand the largest and most varied stock of
 Cloths to be found in the city, and am constantly
 adding the latest and most fashionable
 designs of

ENGLISH DIAGNOLS,
 —AND—

ENGLISH, SCOTCH & CANADIAN TWEEDS,
BROAD-CLOTHS, DOESKINS, &c.,

Of direct importation, making in all a most complete assortment for

CUSTOM TRADE.

I also keep constantly on hand a full line of

Ready-made Clothing,

Suitable for all Seasons of the year.

My GENTLEMENS' FURNISHING GOODS DEPARTMENT
is replete with latest styles of

TIES, SCARFS AND BOWS, COLLARS AND CUFFS,
MERINO AND HEAVY UNDER-CLOTHING,
TRUNKS AND VALISES, &c.

AT INSPECTION INVITED.

T. YOUNGCLAUS.

when from a hot solution. When you have a light coloring of crystals that completely covers the articles, remove the basket carefully, and allow to drip for twelve hours. These baskets make a beautiful parlor ornament, and for a long time preserve the freshness of the flowers.

A BEAUTIFUL EXPERIMENT.—If an acorn be suspended by a piece of a thread to within half an inch of some water contained in a hyacinth glass, and so permitted to remain without being disturbed, it will, in a few months burst and throw a root down into the water, and shoot upwards its tapering stem, with beautiful green leaves. A young oak tree, growing in this way on a mantel-shelf of a room, is a very interesting object.

TO COPY FERNS.—The most perfect and beautiful copies imaginable of ferns may be made by thoroughly saturating them in common porter, and then laying them flat between white sheets of paper (without more pressure than the leaves of an ordinary book bear on each other), and let them dry out.

PRESERVING AUTUMN LEAVES, GRASSES, &c.—Having selected the most beautifully tinted autumn leaves, place them carefully between the leaves of a large heavy book; in a short time they will be pressed sufficiently smooth to cure. Dissolve some fine clear gum arabic—make it about the thickness of milk, strain it; then take your leaves, ferns or mosses, dip them into the gum water. Having provided some small rods, any length, these are split and placed so that you can hang your leaves until they are dry; some dip them the second time when thoroughly dried. Procure some fine, clear dumar varnish. Your leaves, etc., are carefully dipped into this and suspended on your rods, stem upwards. This will dry in twelve hours, when they will be ready to use for wreaths or any other ornamental purposes.

TO STAIN DRIED GRASS.—But few ornaments make a better appearance about a house than bouquets of dried grasses, mingled with a number of unchangeable flowers. There is but one fault in this beautiful process, and that is the want of other colors besides yellow, drab or brown. A good effect is produced by blending rose and red tints, together with a very little pale blue, with the grasses and flowers, as they dry naturally. The best means of dyeing dried leaves, flowers, and

J. G. MORRISON & CO.,
DRY GOODS,
77 KING STREET.

Constantly in stock a large assortment of
STAPLE AND FANCY DRY GOODS,
FANCY DRESS GOODS,
Black Dress Goods,
SCOTCH, ENGLISH AND CANADIAN TWEEDS,
MANTLE CLOTHS,
COATINGS,
HOSIERY, GLOVES, SMALLWARES,
Gents' Furnishing Goods, &c.
SILKS, SATINS, VELVETS, &c.
Velveteens, Laces—Real and Imitation.

Customers will find it to their interest to inspect our stock before purchasing elsewhere.

grasses, is to dip them into the spirituous liquid solution of the various compounds of aniline. Some of these have a beautiful rose shade, others red, blue, or orange, and purple. The depth of color can be regulated by diluting, if necessary, the original dyes with spirit, down to the shade desired. When taken out of the dye, they should be exposed to the air to dry off the spirit. They then require arranging, or setting into form, as, when wet, the petals and fine filaments have a tendency to cling together. (Chaloner's Aniline Dyes are superior to any other for this purpose.)

A PARLOR VINE.—To grow a very pretty vine from the sweet potato, put a tuber in pure sand or sandy loam, in a hanging basket, and water occasionally. It will throw out tendrils and beautiful leaves, and climb freely over the rim of the basket and upward, toward the top of the window. Not one visitor in a hundred but will suppose it to be some rare foreign plant. Their astonishment will be great when they learn that a common sweet potato can produce such beautiful foliage.

CULTIVATION OF HOUSE PLANTS.

Nothing adds so much to the cheerfulness of home than a tasteful assortment of house plants. Although much care, skill, and time must be expended on their cultivation, yet, the air of comfort, joy and cheerfulness they impart to the entire family, compensates manifold for the expenditure bestowed upon them. The enjoyment which a real lover of flowers derives from watching the development of plants within doors, especially in winter, is intense; and there is no reason why the humblest cottage may not have flowers in bloom, even in mid winter.

Hyacinths, narcissuses and jonquils require but a little water at our hands, and standing-room over the mantelpiece, to keep them attractive during the winter season.

In the cultivation of plants it is only reasonable to suppose that every plant should grow best in its own natural element of soil, moisture and temperature. Hence, growers of plants should study some good work on floriculture. Were our space unlimited, we would gladly give full particulars regarding the

MISS McLEAN'S 75 Germain st., is the cheapest and best place to buy MILLINERY.

JAMES W. LEE,
Copper, Tin, Zinc, Galvanized Iron
AND SHEET IRON WORKER,
Stove and Furnace Dealer,
GAS-FITTER AND PLUMBER.

102 Princess St. (Intelligence Office) St. John, N. B.

Always on hand the latest novelties in House
Furnishings.

—ALSO—

Weather Vanes, Coal Hods, Patent Chimney Tops, &c.

ROBERT E. COUPE,
DRUGGIST,

Main Street, - - - Portland, N. B.
(Opposite Bell Tower.)

CONSTANTLY ON HAND A FULL ASSORTMENT OF
Pure Drugs and Chemicals,
PATENT MEDICINES,

TOILET AND FANCY ARTICLES,
HUMPHREYS' HOMEOPATHIC MEDICINES,
COUPE'S SUGAR-COATED VEGETABLE ANTI-BILIOUS PILLS,
Warranted not to contain any Mercury.

PRESCRIPTIONS CAREFULLY COMPOUNDED.

All Preparations made from PURE MATERIALS, and warranted
of *full standard strength.*

OPEN ON SUNDAY FOR THE SALE OF MEDICINES ONLY:
From 9 till 10.80, a. m. ; From 2.30 till 4, and 7.30 till 9. p. m.

TAYLOR & DOCKRILL, 84 King street, Wholesale Grocer.

management of every species of house plants. However, as it is impossible to do so in the present work, we furnish a few directions which will be found valuable to growers of plants.

BEST KIND OF SOIL.—A good soil is the first essential in plant growing. Without this it is impossible to raise vigorous plants. The following preparation of soil, we believe, is adapted to nearly every species of vegetable cultivation, and is excellent for house plants; it is the *real* flower food:

One peck each pit or fresh water sand, red loam, black loam, rich earth, rotted sod, old manure; one quarter peck pulverized charcoal, two ounces aquamonia, one half pound guano, and one half pound iron filings—all well mixed and thoroughly sifted.

WATERING PLANTS.—The operation of watering, simple as it seems, and simply as it is usually performed, is really a very delicate one. Watering the plant requires the greatest care. The water should never be colder than the atmosphere in which the plant is surrounded; (in fact it is much better if lukewarm), and too much water rots the roots, or causes them to perish with cold. A very popular error is to fill the saucers in which pots are placed with water, which should never be allowed to remain there. Too little water is, of course, equally fatal. The proper plan is to thoroughly moisten all the earth in the pot, by pouring water equally over the surface, and draining off the superfluous moisture that escapes into the saucer. By this means, the operation needs less frequent repetition than is usually adopted; for fresh water need not be again supplied till the earth is nearly dry.

In watering plants the leaves should not be forgotten; a good way to sprinkle them is to take a small brush, dip it in water and shake it gently or strike it on the hand, holding it over the plants. Rain water is the best for plants. Nothing is so refreshing to them as a natural shower bath. They should, therefore, always be turned out when a gentle rain is falling. Plants should never be watered when the sun shines upon them.

FLOWERS, TO AIR AND VENTILATE ROOMS WHEREIN THEY ARE CONTAINED.—Plants should have air every day in the year to make them grow well; but this matter, in sitting-rooms, will not of course, be regulated for their sakes, especially in the colder seasons. Wherever placed, however, some attention should be paid to airing and ventilating the rooms regularly, by opening the windows, and occasionally the doors, in order

to excite a free circulation of air. This should be done to a certain extent every day, according to the state of the weather, except in the time of severe frost, when it would not be advisable to admit external air. But at such times, if bad weather be of long continuance, the room may be ventilated by means of the doors, and by exciting a current of air in the passage or other parts of the house.

In very severe frost, or in a continuation of damp weather, moderate fires should be made for the sake of the plants, if placed in rooms not occupied. The window shutters should also be closed at night.

CALLA LILLY.—This plant deserves to be in every collection. Being of tropical origin, and its natural element water, it must be treated accordingly. The following is, perhaps, the best way to keep it fresh and green:—

Take a good sized common flower pot with a hole in the bottom, into which put three or four inches of earth suitable for other plants; carefully set the roots of the lilly into this, and fill up the pot with rich marsh mud, mixed with a little sand. Have a larger pot with close bottom prepared, into which place that with the lilly, and fill up the space between the pots with the mud referred to. Set it in a temperature of fifty degrees at least, giving it plenty of air, sunshine and water, and you will have it almost in perpetual bloom. If desired, however, to flower in Winter, it should be put to rest two months in Spring. This is done by placing the pot on its side in a dark place, and keeping the earth slightly moist.

SUNLIGHT FOR PLANTS.—Plants in the house should never be denied plenty of sunlight. Without sunlight we cannot expect that any living substance shall flourish or fulfil the end of its design.

ESSENTIALS IN PLANT GROWING.—The following essentials are necessary to the cultivation of good house plants:—Healthy plants, suitable soil, proper temperature, attention to watering and cleanliness, plenty of sunlight and fresh pure air. If one of these be neglected the result will ultimately be a shrivelled collection of unsightly shrubs, struggling for existence.

TO RESTORE DECAYING PLANTS.—When your plants become weakly cut off the heads and bury the pot in earth, exposed only to the morning sun. They will soon send out a new top.

POTTING AND REPOTTING PLANTS.—The proper way to pot house plants is to place a small piece of broken earthenware over the hole in the bottom of the pot; put in a portion of earth and set the plant carefully in, settling earth about it, soak well, fill up with earth, and keep it in the shade for two or three days.

In repotting, turn the pot upon its side, put your finger to the hole at the bottom of the pot and press, when the plant will turn out easily; shake off all the loose earth, cut away all matted fibres, and place in the same or a new pot, as directed above.

TO PROPAGATE HOUSE PLANTS.—Early in Spring have the slips you wish to grow carefully taken from the parent stem, by the incision of your thumb nail and pulling downwards, thus leaving a small heel on the plant, which readily sprouts. A good cutting can also be taken from the top of the main stem by a sloping cut of a sharp knife. This will enable the plant to become bushy, and will make it more valuable instead of injuring it. Plant these slips and cuttings in small pots, the same way that you would growing plants, only the earth for this purpose must be half sand at least. After preparing a dozen or more of these pots, fill a wooden box with rich earth and deposit them in it. Set the box in a warm place where it can have the morning sun; water freely with tepid water, and the plants will take root at once. When large enough they can be transferred to larger pots.

If the slips are taken off, as above described, and set in a shallow bottle filled with equal parts of earth and water, and allowed to remain one or two weeks undisturbed, roots will have formed, when they can be potted without danger of decay.

AN EXCELLENT HOUSE-PLANT.—Chinese Primrose is one of the best blooming plants we can get for Winter flowering, both single and double varieties. They require, when growing, plenty of moisture at the roots and shaded from the direct rays of the sun. When watering, however, do not allow much water to fall on the leaves, as it is apt to cause them to rot. A soil suitable for this plant is sandy loam and a good mixture of leaf mould and thoroughly rotted manure. Do not put into too large pots, as the soil is apt to sour before the roots pass through it sufficiently to use up the moisture.

OSBORNE A.

Sewing Machine has no equal for simplicity and durability. It has self-threading shuttle, self-adjusting tension and self-setting needle.

D. HOWE

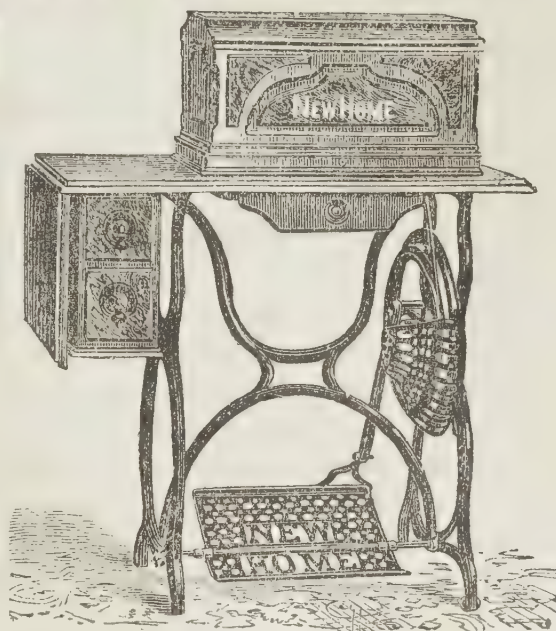
Sewing Machine is acknowledged by all as superior to any machine of its kind in the market; it has a large Shuttle and is designed for doing every kind of cloth or leather sewing.

THE WHITE

Sewing Machine is adapted to any kind of sewing, from the lightest muslin to the heaviest woolen goods, it is light running and nearly noiseless.

FAMILY SINGER

Is superior to any of the style and can be relied upon to do all classes of work within its scope.

LIGHT RUNNING**NEW HOME**

**Most Popular, Most Durable,
Latest Improved and Best.**

All the wearing parts are made of steel carefully tempered, and are adjustable. It has the automatic tension. It has the easiest threaded shuttle. It has a self-setting needle. It has a large space under the arm. It has a scale for regulating the stitch. It is warranted for five years. The bobbins are wound without running or unthreading the machine. It is almost noiseless and has more points of excellence than all other machines combined. Woodwork made of solid black walnut in new and beautiful designs. Attachments adjustable and nickelplated. Machines sold on easy monthly payments.

**OLD MACHINES TAKEN IN EXCHANGE,
Needles, Oil and Attachments
OF ALL KINDS FURNISHED.**

SEWING MACHINES REPAIRED.

**WM. CRAWFORD, - - Sole Agent,
4 Charlotte Street, Corner Union,
SAINT JOHN, N. B.**

HEALTH PRESERVATION.

That "An ounce of prevention is worth a pound of cure," is an adage of more than ordinary import. Hence, every means for the promotion of health and prevention of disease should be sought after by every individual. The following rules for the preservation of health, will be found valuable if adopted :

1. Breathe as much pure air as possible. This is the alpha and omega of our very existence.

2. Eat good healthy food in moderation. Unhealthy or ill-cooked food gives employment to the doctors and undertakers.

3. Be strictly temperate in all things. You cannot break organic laws with impunity.

4. Keep the feet always warm and the head cool. Disease and death begin at the feet more commonly than we think.

5. Take plenty of exercise in the sunlight. The beneficial effects of sunlight on all organic life is remarkable.

6. Never deny yourself, if possible, the amount of sleep that nature demands. A certain amount of sleep is necessary to all animal life.

7. Use pure water daily for personal ablution. The want of cleanliness is a fault which admits of no excuse, water being within the reach of every person, and soap cheap. Most diseases of the skin and fatal epidemics are well known to proceed from want of cleanliness. The various kind of vermin that infest the human body, houses, etc., are imputed to the same cause. Dirty people are a common nuisance, and ought to be avoided as infectious, and all who regard their health should keep at a distance, even from their habitations.

ART OF GOOD COOKING.

To know how to cook economically and well is an art, the real secret of which is to be able to prepare a *good* meal, or dish, with but little out of which to make it. Saving is a more difficult art than earning ; and a cook can save or waste in the kitchen according to her knowledge or ignorance of her profession. "Gather up the fragments that nothing be lost," is a Divine precept that should not be overlooked in the culinary art.

WHY WILL YOU WASTE YOUR MONEY

Buying high-priced medicines when a twenty-five cent bottle of Dr. Newcombe's Cough Balsam will do more for you than many dollar medicines?

Read what Capt. Roop says about it:

Messrs. T. V. BARKER & Co., DRUGGISTS,

96 Prince Wm. Street, St. John, N. B.

DEAR SIRs.—When in St. John some time ago I was attacked with a severe cold accompanied by a racking cough, and had to leave my vessel and go home by rail. I am thankful to say your Dr. Newcombe's Cough Balsam has completely cured me.

It also made a cure of a neighbor of mine, who was supposed to be in the last stages of consumption.

Yours truly,

DOWD D. ROOP,

Capt. Schooner "Star in the East."

Parrsboro, Dec. 20th, 1880.

MRS. JANE A. LEE,
INTELLIGENCE OFFICE FOR
MALE AND FEMALE SERVANTS,

ESTABLISHED IN 1846.

SMART, CAPABLE AND RELIABLE GIRLS

Can always get a good Situation in the City or the
United States.

OFFICE HOURS: FROM 2 TO 5 AND FROM 7 TO 9 P. M.

The Latest styles of Stamping for
SHAMS, SLIPPERS, SMOKING CAPS, &c., &c.

—ALSO—

PINKING AND CRIMPING DONE.

102 Princess Street, - - - St. John, N. B.

THE HOLMAN PAD COMPANY

To prevent Fraud has opened an Office for the Sale of their

GREAT REMEDIES!

Which cure all Diseases without Internal Medicine, at

22 UNION STREET,

Where their Physician, J. Gordon Bennet, can be consulted **FREE** the first two days in every month.

Druggists Supplied at Wholesale Rates by the single Pad.

CASH ONLY.

The Agent has been cured of Bright's Disease by it and can be seen at the Office.

TAYLOR & DOCKRILL, 84 King street, Dealer in Staple Groceries.

It is of the utmost importance that every cook should understand the theory of each method of cooking, so that whatever dish she prepares may be well done. In the hands of an expert cook, alimentary substances are made almost entirely to change their nature, their form, their consistency, odor, savour, colour, chemical composition, etc.; everything is so modified, that it is often impossible for the most exquisite sense of taste to recognize the substance which make up the basis of certain dishes. Hence the art of good cookery consists in making the food agreeable to the senses, and rendering it easy of digestion. Until this knowledge has been acquired by practical experience and observation, theoretical information on the subject is almost useless.

DIRECTIONS FOR CAKE MAKING.

“Let all things be done decently and in order,” and the first to put in order when you are going to bake is yourself. Secure the hair in a net or other covering, to prevent any from falling, and brush the shoulders and back, to be sure none are lodged there that might blow off; make the hands and finger-nails clean, roll the sleeves up above the elbows, and put on a large, clean apron. Clean the kitchen table of utensils and everything not needed, and provide everything that will be needed until the cake is baked, not forgetting even the broom-splints previously picked off the new broom and laid away carefully in a little box. (A knitting-needle may be kept for testing cake instead of splints). If it is warm weather place the eggs in cold water, and let stand a few minutes, as they will then make a finer froth, and be sure they are fresh, as they will not make a stiff froth with any amount of beating if old. Grease the pans with fresh lard, which is much better than butter; line the bottom with paper, using six or eight thicknesses if the cake is large, and greasing the top one well. (In some ovens, however, fewer thickness of paper would be needed on the bottom, and in some the sides also should be lined with one or two thickness). Sift flour and sugar (if not pulverized) and measure or weigh. Firkin or very salt butter should be cut in bits and washed to freshen a little; if very hard, warm carefully, but in no case allow any of it to melt. Good butter must be used, as the heat develops any latent bad qualities. Beat the yolks of eggs thoroughly, and strain; set the whites away

ECONOMY IN SCHOOL BOOKS!

SAVE YOUR CHILDREN'S
USED SCHOOL BOOKS,

You can sell them for CASH,

—OR—

GET NEW BOOKS IN EXCHANGE,

—AT—

MORROW'S BOOK STORE,

28 Charlotte Street,

SAINT JOHN, N. B.

P. S.—Mr. Morrow buys and sells NEW and SECOND-HAND BOOKS of various kinds. He also keeps in Stock a full supply of School Requisites, Stationery, &c., which he sells at the

LOWEST PRICES.

 No books purchased from Minors without a permit from their parents.

in a cool place until the cake is ready for them, then beat them vigorously in a cool room, till they will remain in the dish when turned upside down. Sift a part of the measured flour with the baking-powder or soda and cream tartar through a hand-sieve (which should be among the utensils of every housekeeper), and mix thoroughly with the rest of the flour. In using new flour for either bread or cake making, it can be "ripened" for use by placing the quantity intended for baking in the hot sun for a few hours, or before the kitchen fire. In using milk, note this: that sour milk makes a spongy, light cake; sweet milk, one that cuts like pound cake; remembering that with sour milk soda alone is used, while with sweet milk baking-powder or soda and cream tartar are to be added.

Having thus gathered the material, beat the butter to a cream, add the sugar gradually, then the milk in small quantities (never use fresh and stale milk in same cake), next the yolks of eggs, then a part of the flour, then a part of the whites, and so on until the whole is used; lastly, add the flavoring. There is great "knack" in beating cake; don't *stir* but *beat* thoroughly, bring the batter up from the bottom of the dish at every stroke; in this way the air is driven into the cells of the batter, instead of out of them—but the cells will be finer if beaten more slowly at the last, remembering that the motion should always be upward. In Winter it is easier to beat with the hand, but in Summer a wooden spoon is better. Never beat a cake in tin, but use earthen or stoneware. All cakes not made with yeast should be baked as soon as possible after they are mixed. Unskilful making, too rapid or unequal baking, or a sudden decrease in heat before it is quite done, will cause streaks in the cake.

SCIENCE OF BREAD MAKING.

First among the duties of every Mistress of a family, is to know how to make light, sweet, and healthy bread. The "staff of life" forms so large a part of the food of every family, that economy, health, and comfort alike dictate that the best process of making it should be well and generally understood and practised. The following scientific directions for making good bread, are from a celebrated housekeeper, and will be found "O. K." :—

“There are more receipts for making good bread than good cooks to try them ; but we give only such as we have tried and found satisfactory, though doubtless there are many equally good. It is important to select good *flour* as the first step ; without that no skill will avail. We give a few rules for selecting it.

To select good flour, wet and knead a little. If it is soft and clammy, it is bad ; if it feels dry in the fingers and works elastic and springy, it is hopeful. Spring wheat flour is likely to be sticky and poor. If while being white it has also a slight straw-colored or yellowish tint, it is good. If it is dead white, with bluish shade, or has dark motes in it, don't buy it. Hold some of it tight in the hand, and then throw it against the wall, and if it sticks in a lump it is likely to be good ; if it falls at once like powder, have none of it. If it retains the shape of the fingers when clasped tightly in the hand, it may be trusted. Next to flour comes good yeast. (See how to make yeast in the following department.)

Sponged Bread.—First set a pan of sifted flour near the range or stove to dry, while getting all the needed materials together. Melt two great spoonfuls of butter, or half butter and half lard, in a pint of milk, or water, if milk is not plenty ; add a spoonful of sugar and two teaspoonfuls of salt. When the milk is blood-warm, put in a small cup of yeast, and stir in flour to make a very thick batter. Strew flour over the top. Lay a long, flat stick, kept for that purpose, over the pan, and cover with a thick linen cloth ; and over that spread a small crib-blanket. The stick, bread-cloth, and blanket should never be used for any other purpose. Make this sponge in the evening, and set in a warm place till morning. Then it should be light and foaming. Now add half a pint of warm milk, or milk and water, and knead in enough flour to make the dough just stiff enough to handle easy. Then, folding the fingers over the thumb, knead the dough, first with one hand, then with the other, rapidly, until it no longer adheres to the hands, when it may be turned on to the clean, well-floured bread-board. Now beat it ten or fifteen minutes longer with the rolling-pin, or better still, with a long-handled pounder—made like a potato masher, but longer and heavier—folding it together every few minutes into a ball. When well moulded, put the dough back into the pan to rise. When raised enough, which can be known by the cracks on the dough, place it again on the board, which should have been well cleaned and dried from the first kneading, and knead ten

minutes longer. Put into the bake-pans to rise once more before going into the oven. Forty-five minutes or one hour should see it nicely baked. When done, take the bread from the pans, wrap a clean bread-cloth about each loaf, and turn, top down, into the pans—not touching the bottom, but resting against the side, to give a free circulation of air while the steam softens the top crust. Leave it so until cold.

If you have strength and patience to knead and pound long enough, the bread can hardly fail of being good, unless spoiled in baking. There is no article of food that is more easily made than good bread; and yet none that is so often spoiled for want of proper care. The best receipts are worthless if care and good judgment are not used in kneading and in watching the rising and baking.”

DETAILS OF PRACTICAL COOKERY.

In this department of our work we shall not give the thousand and one different methods of doing the same thing; but shall confine our attention to those valuable and reliable recipes and directions which are needed in every well-regulated household, and on which dependence can be placed.

Bread without Sponge.

Put seven pounds of flour into a deep pan, and make a hollow in the centre; into this put one quart of lukewarm water, one tablespoonful of salt, one teaspoonful of sugar, and half a gill of yeast; have ready three pints more of warm water, and use as much of it as is necessary to make a rather soft dough, mixing and kneading it well with both hands. When it is smooth and shining strew a little flour upon it, lay a large towel over it folded, and set it in a warm place by the fire for four or five hours to rise; then knead it again for fifteen minutes, cover it with the towel, and set it to rise once more then divide it into two or four loaves, and bake it in a quick oven. This quantity of flour will make eight pounds of bread, and will require one hour's baking to two pounds of dough. It will cost about thirty cents, and will last about two days and a half for a family of six. In cold weather, the dough should be mixed in a warm room, and not allowed to cool while rising; if it does not rise well, set the pan containing it over a

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large vessel of boiling water; it is best to mix the bread at night, and let it rise till morning, in a warm and even temperature.

Rice Bread.

Simmer one pound of rice in three quarts of water until the rice is soft, and the water evaporated or absorbed; let it cool until it is only lukewarm; mix into it nearly four pounds of flour, two teaspoonsful of salt, and four tablespoonsful of yeast, knead it until it is smooth and shining, let it rise before the fire, make it up into loaves with the little flour reserved from the four pounds, and bake it thoroughly. It will cost about twenty-five cents, and make more than eight pounds of excellent bread.

Potato Bread.

Take good, mealy boiled potatoes, in the proportion of one-third of the quantity of flour you propose to use, pass them through a coarse sieve into the flour, using a wooden spoon and adding enough cold water to enable you to pass them through readily; use the proper quantity of yeast, salt, and water, and make up the bread in the usual way. It will cost about twenty-four cents if you use the quantities stated in rice bread, and give you eight pounds or more of good bread.

Graham Bread.

One quart of wheat sponge; one even quart of graham flour; half a teacupful of brown sugar or molasses; half a teaspoonful of soda dissolved in a little hot water; and half a teaspoonful of salt.

Pour the sponge in a deep bowl; stir in the molasses, etc., and lastly the flour, which must never be sifted. The mixture should be so stiff, that the spoon moves with difficulty. Bake in two loaves for an hour or an hour and a quarter, graham requiring longer baking than wheat.

If no sponge can be spared, make as follows: One pint of milk or water; half a cup of sugar or molasses; half a cup of yeast; one teaspoonful of salt; one cup of wheat flour; two cups of graham. Warm the milk or water; add the yeast and other ingredients, and then the flour; and set in a cool place—about 60° Fahrenheit—over night, graham bread souring more easily than wheat. Early in the morning stir well; put into two deep, well-greased pans; let it rise an hour in a warm place, and bake one hour.

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Corn Bread.

Two cups Indian, one cup wheat,
 One cup sour milk, one cup sweet ;
 One good egg that you will beat.
 Half cup of molasses, too,
 Half a cup sugar add thereto ;
 With one spoon of butter new,
 Salt and soda each a spoon ;
 Mix up quickly and bake it soon ;
 Then you'll have corn bread complete,
 Best of all corn bread you meet,
 It will make your boy's eyes shine,
 If he is like that boy of mine ;
 If you have a dozen boys,
 To increase your household joys,
 Double then this rule I should,
 And you'll have two corn cakes good.
 When you've nothing nice for tea,
 This the very thing will be ;
 All the men that I have seen
 Say it is, of all cakes, queen ;
 Good enough for any king
 That a husband home can bring ;
 Warming up the human stove,
 Cheering up the hearts you love ;
 And only Tyndall can explain
 The links between corn bread and brain.
 Get a husband what he likes,
 And save a hundred household strikes.

-- LYDIA M. MILLARD.

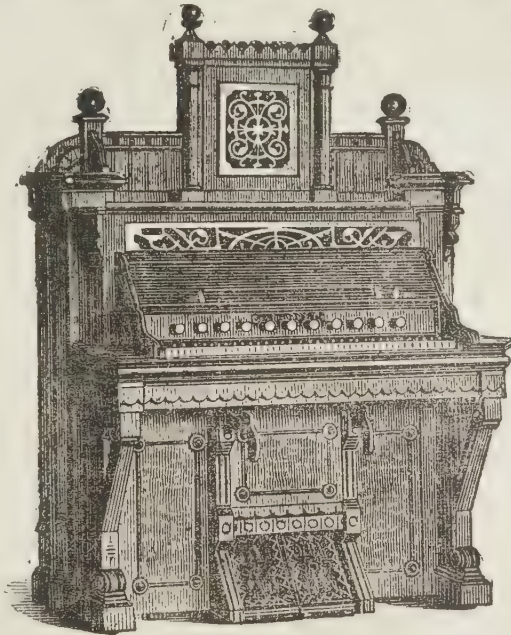
Brown Bread.

Sift together into a deep bowl one even cup of Indian meal, two heaping cups of rye flour, one even teaspoonful of salt, and one of soda. To one pint of hot water add one cup of molasses, and stir till well mixed. Make a hole in the middle of the meal, and stir in the molasses and water, beating all till smooth. Butter a tin pudding-boiler, or a three-pint tin pail, and put in the mixture, setting the boiler into a kettle or saucepan of boiling water. Boil steadily for four hours, keeping the water always at the same level. At the end of that time, take out the boiler, and set in the oven for fifteen minutes to dry and form a crust. Turn out, and serve hot.

Milk may be used instead of water, or the same mixture raised over night with a half cup of yeast, and then steamed.

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Rye Bread.

This bread is made by nearly the same rule as the graham, either using wheat sponge, or setting one over night, but is kneaded slightly. Follow the rule just given, substituting rye for graham, but use enough rye to make a dough which can be turned out. It will take a quart. Use wheat flour for the molding-board and hands, as rye is very sticky; and knead only long enough to get into good shape. Raise, and bake as in rule for graham bread.

Unleavened Bread.

Mix equal quantities of coarse unbolted wheat flour and oatmeal, with enough water to make it of a necessary consistency. Let it remain about two hours, then bake it well. This bread should not have yeast. It is the most wholesome food that can be eaten, and exceedingly pleasant.

Good Yeast.

Boil one cup pressed hops in two quarts water, strain, and pour the liquid into a vessel containing two cups grated potatoes; add half cup each of flour, sugar and salt; return to the saucepan or kettle; let it come to the boil, then put away to cool until milk warm, add one half cup yeast and set it in a warm place until it ceases to work; bottle and cork tight for use. If airtight it will keep good for two months.

Mount Pleasant Cake.

Prepare two pounds of currants by picking them clean, washing and draining them through a cullender, and then spreading them out on a large dish to dry, placing the dish in a slanting position. Pick and stone two pounds of the best raisins, and cut them in half. Dredge the currants (when they are dry) and the raisins thickly with flour, to prevent them from sinking in the cake. Grind or powder as much cinnamon as will make a large gravy-spoonful when done; also a table-spoonful of mace and four nutmegs; sift these spices and mix them all together in a cup. Mix together two large glasses of white wine, one of brandy, and one of rose-water, and cut a pound of citron into large slips. Sift a pound of flour into one pan, and a pound of powdered loaf sugar into another. Cut up among the sugar a pound of the best fresh butter and stir them to a cream. Beat twelve eggs till perfectly

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thick and smooth, and stir them gradually into the butter and sugar, alternately with the flour. Then add by degrees the fruit, spice and liquor, and stir the whole very hard at the last. Then put the mixture into a well-buttered tin pan with straight or perpendicular sides. Put it immediately into a moderate oven, and bake it at least four hours. When done, let it remain in the oven to get cold; it will be better for staying in all night. Ice it next morning; first dredging the outside all over with flour, and then wiping it with a towel. This will make the icing stick.—*Miss Greer.*

Fruit Cake.

One pound of butter; one pound of sugar; one pound and a quarter of sifted flour; ten eggs; two nutmegs grated; a tablespoonful each of ground cloves, cinnamon, and allspice; a teaspoonful of soda; a cup of wine, and one of dark molasses; one pound of citron; two pounds of stoned and chopped raisins, and two of currants, washed and dried.

Dredge the prepared fruit with enough of the flour to coat it thoroughly. To have the cake very dark and rich looking, brown the flour a little, taking great care not to scorch it. Cream the butter, and add the sugar, in which the spices have been mixed; then the beaten yolks of eggs; then the whites beaten to a stiff froth, and the flour. Dissolve the soda in a very little warm water, and add. Now stir in the fruit. Have either one large, round pan, or two smaller ones. Put at least three thicknesses of buttered letter-paper on the sides and bottom; turn in the mixture, and bake for three hours in a moderate oven. Cover with thick paper if there is the least danger of scorching. This will keep, if well frosted, for two years.

Ginger Snaps.

One pound of butter, one pound of sugar, one pint of molasses, two and a half pounds of flour, two ounces of ginger, one teaspoonful soda dissolved in one tablespoonful boiling water. Put the butter, sugar and molasses into a saucepan and let it boil for a few minutes; mix the ginger with the flour and turn the contents of the saucepan upon it while boiling hot, stirring in the soda at the time, and a little lemon if liked. Knead into a smooth mass, let it stand until cool, then roll as thin as possible; cut and bake on tins in a moderate oven.—*Miss Perley.*

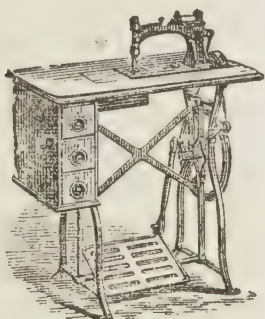
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Whites of three eggs beaten to a stiff froth; quarter of a pound of sifted powdered sugar; a few drops of vanilla.

Add the sugar to the whites. Have ready a hard-wood board which fits the oven. Wet the top well with boiling water, and cover it with sheets of letter-paper. Drop the meringue mixture on this in large spoonfuls, and set in a *very slow* oven. The secret of a good meringue is to *dry*, not bake; and they should be in the oven at least half an hour. Take them out when dry. Slip a thin, sharp knife under each one, and put two together; or scoop out the soft part very carefully and fill with a little jelly or with whipped cream.

Sponge Cake.

Four large eggs, two cups of flour, two cups of sugar; beat the two parts of the egg separate, the whites to a froth; then beat them together, stir in the flour, and, without delay, put it into the oven.

Maplewood Cake.

One pound of white sugar, three quarters of a pound of butter well creamed, nine eggs beaten to a froth, juice and grated rind of a lemon, one pound of flour the last thing, with one pound of stoned raisins.—*Mrs. Emery.*

Currant Cake.

One egg, half cup butter, one cup sugar, half cup sweet milk, one cup currants, two cups flour, one teaspoonful cream tartar mixed in the flour, half teaspoonful soda dissolved in the milk, a pinch of salt, essence of lemon or a little peel. Beat all quickly together, and bake in either a loaf or flat pan.—*Miss Perley.*

Soft Molasses Cookies.

Two cups molasses, half cup cold water, two heaping teaspoonfuls of soda, two teaspoonfuls ginger, two-thirds of a cup of lard, a little salt, and flour enough to roll out. Keep in tin and they will turn soft.—*Mrs. Towle.*

Cold Water Pound Cake.

One cup butter, three cups flour, two-thirds cup cold water, one and a half cups of sugar, three eggs, one teaspoon of cream tartar, half teaspoon soda. Lemon.—*Miss Jenkins.*

White or Silver Cake.

Half a cup of butter; a heaping cupful of powdered sugar; two cups of flour, with a teaspoonful of baking powder sifted in; half a cup of milk; whites of six eggs; one teaspoonful of almond extract.

Cream the butter, and add the flour, beating till it is a smooth paste. Beat the whites to a stiff froth, and add the sugar and essence. Now mix both quickly, and bake in a sheet about an inch and a half thick. About half an hour will be needed. Frost while hot, with one white of egg, beaten ten minutes with a small cup of sifted powdered sugar, and juice of half a lemon. This frosting hardens very quickly. Before it is quite hard, divide it into oblong or square pieces, scoring at intervals with the back of a large knife. The milk can be omitted if a richer cake is wated. It may also be baked in jelly-cake tins; one small cocoanut grated, and mixed with one cup of sugar, and spread between, and the whole frosted. Or beat the white of an egg with one cup of sugar, and the juice of one large or two small oranges, and spread between. Either form is delicious.

Dover Cake.

One pound of flour; one pound of sugar; half a pound of butter; one teacup of milk; six eggs; one teaspoonful of baking powder; one grated nutmeg.

Cream the butter; add first sugar, then beaten yolks of eggs and milk, then whites of eggs beaten to a stiff froth, and last the flour. Bake forty-five minutes in a large dripping-pan, sifting fine flour over the top, and cut in small squares; or it may be baked in one pound loaf, and frosted on the bottom, or in small tins. Half a pound of citron cut fine is often added.

Jumbles.

One pound butter, one pound sugar, one nutmeg, six eggs, two teaspoons of soda, four of cream tartar, half cup milk. To be mixed very soft. Flour to roll. After cutting out sprinkle on granulated sugar.—*Miss Jenkins.*

Johnny Cake.

Three cupfuls of Indian meal, two cupfuls of flour, one cupful sugar, one teaspoonful of carbonate of soda. Mix all the above ingredients together with buttermilk, or, with a pint of cream.

Queen Cake.

Take one pound sifted sugar, one pound flour, one pound butter, eight eggs, half pound currants (washed and picked), flavour with nutmeg, mace or cinnamon (as preferred), beat the whites of the eggs for twenty minutes, work the butter to a cream, add the sugar and mix all. Then beat the yolks for half an hour, and put them to the butter. Beat all together, and then add the currants, flour and spices. Sprinkle with sugar when placèd in the little pans for baking.

King of Cakes.

Take one pound butter, a small teacupful white sugar, and one egg well beaten, and as much flour as it will take up. Place in a pan lined with white paper, score into squares and bake in a quick oven.

Lady's Cake.

One half cup of butter, one and a half of sugar, two of flour, nearly one of sweet milk, half teaspoon soda, one of cream tartar, whites of four eggs well beaten; flavor with peach or almond.

Yellow Lady's Cake.

One and a half cups flour, one of sugar, half cup butter, half cup sweet milk, teaspoon soda, two teaspoons cream tartar, yolks of four eggs, teaspoon vanilla.

Superior Sponge Cake.

Beat the whites of ten eggs to a stiff froth, and yolks and one pound of sugar to a cream; mix, and add a grated lemon; stir in one pound flour, and bake immediately. It requires two persons to make it.

Lemon Cake.

One pound flour, one of sugar, three-fourths pound of butter, seven eggs, juice of one and rind of two lemons. The sugar, butter, and yolks of eggs must be beaten a long time, adding by degrees the flour, and the whites of eggs last. A tumbler and a half of sliced citron may be added. This keeps well.

White Mountain Cake.

One cup butter, two cups sugar, three cups flour, four eggs, one cup milk, one teaspoon soda and two of cream tartar. Flavor with any essence.

Potato Cheese Cake.

Take four ounces mashed potatoes, half pound flour, one teaspoonful baking powder, five ounces drippings, four ounces currants, two ounces sugar, ounce candied lemon or orange peel, one ounce butter, one egg, a little salt, and half a cup cold water. Grate the rind of half a lemon; stir in butter, sugar, currants and candied peel. Take one dozen patty-pans, put a teaspoonful in each, put in a quick oven and bake twenty minutes.

Fat Rascals.

One pound flour, six ounces butter, one ounce sugar, one teaspoonful salt, one quarter pound currants, half a teaspoonful baking powder. Put the butter in the flour, then add currants, sugar, and baking powder. After mixing well, stir in half gill milk, make into thick pastry half an inch thick; dust with sugar and cut with a tumbler. Bake from twenty to thirty minutes.

Potato Cake.

For potato cakes, take ten ounces of floury potatoes, boiled and smoothly pounded. When just warm add gradually a little salt, six ounces of flour, and two ounces of butter; no liquid is required. When the ingredients are thoroughly mixed, roll the dough into thin cakes, the size of a sailor's biscuit. Bake in a moderate oven or on a griddle; when done, split open, butter well, and serve very hot. It is also good cold.

Waffles.

One quart of milk slightly warmed; five cups of flour; three eggs well beaten; two-thirds of a cup of home-made yeast, and half teaspoonful salt. Set as sponge overnight. In the morning add two tablespoonfuls of melted butter. Have the waffle-irons very hot and well greased, and turn quickly to prevent scorching.

Almond Paste.

One pound of almonds blanched; a pound of powdered sugar; chop the almonds and pound to a paste in a mortar, adding a few drops of rose-water to prevent oiling. The whites of three eggs beaten: mix well together; warm the cake well; put on smoothly; let it stand a day or two before frosting.—*Mrs. Chipman.*

Bina's Strawberry Shortcake.

Two heaping teaspoons baking powder sifted into one quart flour, scant half tea cup butter, two tablespoons sugar, a little salt, enough sweet milk (or water) to make a soft dough; roll out almost as thin as pie crust, place one layer in a baking-pan, and spread with a very little butter, upon which sprinkle some flour, then add another layer of crust and spread as before, and so on until crust is all used. This makes four layers in a pan fourteen inches by seven. Bake about fifteen minutes in a quick oven, turn out upside down, take off the top layer (the bottom when baking), place on a dish, spread plentifully with strawberries (not mashed), previously sweetened with pulverized sugar, place layer upon layer, treating each one in the same way, and when done you will have a handsome cake; to be served with sugar and cream. The secret of having light dough is to handle it as little and mix it as quickly as possible. Shortcake is delicious served with charlotte russ or whipped cream. Raspberry may be made in the same way.

Oatmeal Cake.

Every family should have oatmeal cake on the table daily; its merits are too little known. It is prepared as follows:—

Put a pint of fresh oatmeal in a dish, a little caraway seed, a pinch of salt, half teaspoonful baking soda and the size of a walnut of lard. Mix to a stiff paste with cold water, sprinkle some oatmeal over the moulding-board, turn the dough out on to it, and knead and press out quickly with the hand, rubbing a little meal over it, and pressing until about one-sixth of an inch thick; smooth with the hand, and cut from the centre into quarters. Put on a griddle over a clear fire and toast one side only (not allowing it to brown). Toast the other side before an open fire until baked. Both sides may be turned to the fire several times, but in no case should it be turned on the griddle. If properly baked it will keep fresh several months. If eaten with plenty of good sweet butter it is delicious.

Wholesome Sally Lunn.

Beat together one tablespoonful of butter, same of sugar and the yolk of two eggs, add one pint of sweet milk, one quart of flour, and well-beaten whites of three eggs; mix well, and add two teaspoonfuls of baking powder; stir thoroughly, and bake at once in a moderate oven.

Eggs on Toast.

Cut the bread three-quarters of an inch thick, warm through on each side and brown nicely; from a dish of melted butter put a very little upon each slice with a spoon; place toast in a covered dish and set in the oven or where it will keep warm; put a sauce-pan of boiling water on the stove, break in the eggs, let remain until whites are stiff, take up carefully with a spoon and lay one on each half-slice of toast; put the toast thus crowned on a warm platter and send to table.

French Toast.

Beat four eggs very light and stir them into a pint of cold rich milk. Slice some baker's bread; dip the slices into the egg and milk; then lay them carefully into a skillet of hot lard and fry brown. Sprinkle a little powdered sugar over each slice when taken out, with a little cinnamon, if that spice is liked. Serve hot. If nicely prepared, this is an excellent and inexpensive dish for breakfast and tea.

Canadian Toast.

Beat very light one or two eggs, according to the quantity of toast required, and stir into one or two cups of new milk. Add a little salt. Dip some nicely sliced bread into this milk till each slice is quite soaked, but not to break the slice. Lay each slice on a hot well-buttered griddle till delicately browned, then spread with butter and serve hot.

Queen's Toast.

Cut thick slices of baker's bread into rounds or squares and fry to a nice brown in butter or lard. Dip each piece quickly into boiling water, sprinkle with powdered sugar and cinnamon, and pile one upon the other. Serve with a sauce made of powdered sugar dissolved in the juice of a lemon and a little hot water.

Superior Tea Rolls.

Take one pint sweet milk, bring to a boil; add a tablespoonful of butter and two of white sugar; then let cool until about lukewarm, and stir in half cup potato yeast, a little salt, and flour enough to make a thick batter (not stiff). If set in the morning, it will require to rise about four hours, after which add enough flour to knead smooth; roll out and cut

with a tumbler. If you like, you can spread half the top with butter and fold, first wetting the edges with cold water to make them adhere together. Bake in a quick oven.—*Miss Godfrey.*

Balaclava Pudding.

One cup chopped suet, one cup molasses, one cup currants, one cup stoned raisins, two and a half flour, one cup of sour milk, one teaspoonful soda, one salt spoon salt, half teaspoonful each ground cinnamon and cloves. Mix the suet, molasses and spices together, dissolve the soda in the milk and add alternately with the flour. Sift a small portion of the flour over the fruit and stir lightly. Butter a mould and steam steadily three hours. This quantity makes a large pudding, but if put in two moulds and steamed two hours, the second pudding is quite as good kept for a few days and steamed over.

Sauce for the pudding: half cup butter and one cup sugar, beaten to a froth with one egg and part of a grated nutmeg. Just before coming to the table add one tablespoonful boiling water and beat briskly one minute.—*Miss Perley.*

Indian Pudding.

One cup of Indian meal, one scant cup of molasses, one scant cup of suet, one and a half cup milk, or buttermilk, one tablespoonful of ginger, one teaspoonful of soda. Boil two hours. For sauce use molasses and butter boiled till nearly candy. The peel of an orange can be boiled in it and taken out before serving.

Lovely Pudding.

Take one quarter pound bread crumbs, one quarter pound of sugar, two eggs well beaten, half pound suet, two tablespoonfuls strawberry preserves, two ounces candied orange peel, or citron. Stick a portion of the citron over a buttered basin, pour in the mixture, and steam three or four hours. To be eaten with melted preserves for sauce.

Mock Mince Pie.

Two cups of rhubarb chopped fine, four crackers pounded fine, two cups sugar, one cup raisins, half cup butter. Nutmeg and cloves to taste. One tablespoonful of brandy may be used. Steam all together slightly, then put it in your pies.—*Mrs. Maclellan.*

Indian Apple Pudding.

If properly prepared, this will be found a very desirable change or addition to table comforts. It is really apple-bread, and is made as follows:—Scald with boiling milk one quart of Indian meal—the yellow granulated meal is much the best. When cool, add a teaspoonful of salt, and stir to it one pint of ripe sweet apples chopped very fine, one well-beaten egg, and half a tablespoonful of butter. The butter may be beaten into the meal while it is still warm enough to mix thoroughly. Add a scant teaspoonful of dissolved soda. Mix into a stiff dough, adding as much sweet milk as is needed for that purpose, and bake or steam. If steamed let it cook three hours. One hour's baking will cook it, but it will not be so nice. Sour apples will answer but are not so good, and will need one cup of sugar chopped in with them.

Plum Pudding.

One cup of flour, five eggs, one pound raisins, one pound currants, half pound suet, two ounces candied lemon, half pound moist sugar, half pint new milk, one nutmeg. Boil four hours.

Extra Lemon Pie.

Put into a small tin pail one heaped tablespoonful corn starch, one cup water, juice and grated rind of one lemon, one cup sugar, yolks of two eggs; mix, and stand the pail in a pot of boiling water, and boil until thick; line the plate with nice puff paste, and cook until of a very light brown; then pour in the mixture; beat the whites of the eggs, adding sugar until stiff, and put on the top. Cook in a quick oven.

Pumpkin Preserves.

Pare, core, weigh, and cut into small squares, one good pumpkin; put to soak in vinegar for about twenty-four hours. Afterwards remove, and for every pound of pumpkin allow one pound of white sugar. Put into the preserving kettle as much water with the sugar as will form a syrup; simmer fifteen or twenty minutes, skim; add the pumpkin squares, and let them gently boil until soft, but not broken. If properly made the above is equal to quince preserves and costs much less.—*Miss Paterson.*

Soapine at **WELDON BROS.** 23 North side King square.

Choice Family TEAS low at **A. EMERY & CO'S**, corner of Union and Waterloo streets.

Grandmother's Apple Pie.

Line a deep pie-plate with plain paste. Pare sour apples,—greenings are best; quarter and cut in thin slices. Allow one cup of sugar, and quarter of a grated nutmeg mixed with it. Fill the pie-plate heaping full of the sliced apple, sprinkling the sugar between the layers. It will require not less than six good-sized apples. Wet the edges of the pie with cold water; lay on the cover, and press down securely, that no juice may escape. Bake three-quarters of an hour, or a little less if the apples are very tender. No pie in which the apples are stewed beforehand can compare with this in flavor. If stewed apples are used, stew till tender, and strain. Sweeten and flavor to taste. Fill the pies, and bake half an hour.

Chicken Pie.

Take a pair plump chickens, disjoint and cut small as convenient. Boil quite tender, with a few slices salt pork, in water enough to cover them, then take out the breast bone. When boiled remove the scum, and put in enough finely chopped onion to flavor a little; also add enough parsley, rubbed very fine, to give a pleasant flavor. Season with pepper and salt, and a few ounces of good fresh butter. When all is cooked well, have liquid enough to cover the chicken, then beat two eggs and stir in some sweet cream. Line a five-quart pan with a crust made like soda biscuit, with more shortening, put in the chicken and liquid, cover with a crust the same as the lining. Bake till the crust is done and you will have a good chicken pie.

Beefsteak Pie.

Cut cold roast beef into thin slices about an inch and a half long. Peel and cut raw potatoes into slices. Take a deep dish, lay some of the potatoes at the bottom, then a layer of beef, and so on till the dish is filled. Season as you would chicken pie, fill it with boiling water, cover with a crust and bake.

Oyster Soup.

Take three quarts of oysters, blanch them, but do not let them boil, strain them through a sieve. Put one-fourth pound of butter in a stew-pan; when melted add six ounces of flour, stir it over the fire, add the liquor from the oysters, two quarts

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of veal stock, one quart of milk, season with pepper-corns, a little cayene pepper, a blade of mace, Harvey sauce and essence of anchovey, a tablespoonful of each. Strain it through the colander and let it boil ten minutes. Put the oysters in the tureen with a gill of cream and pour the boiling soup upon them.—*Mrs. Burpee.*

Pumpkin Pie.

Peel and scoop out the inside of the pumpkin, cut into slices stew in a covered vessel until soft enough to mash; then press through a colander, add milk enough to make a thin batter; to every quart of this batter put four well beaten eggs, a small teacup sugar, and salt-spoonful of salt, a grated nutmeg, a tea-spoonful extract lemon, and some ground ginger (if ginger is liked).

Line flat-bottomed pie-dishes with pie-paste, and scant fill them with the mixture; lay a strip of paste around the edge; trim off the outside neatly, and bake three quarters of an hour in a quick oven; the top of the pie should be delicately brown. Ornament to taste.

Squash Pies are made exactly like the above.

Carrot and Sweet Potato Pies are also made in the same way, with crackers added; eggs or rice should also be used with them.

The following will give some idea of how pumpkin pie was appreciated some fifty years ago:—

“JOSH BILLINGS ON ‘PUNKIN PI.’—Punkin Pi is the sass of Nu England. They are vittles and drink, they are joy on the half shell, they are glory enough for one day, and are good kold or warmed up. I would like to be a boy agin, just for sixty minnets, and eat myself phull of the blessed old mixtur. Enny man who dont luv punkin pi wants watching cluss, for he means to do something mean the fust chance he can git. Give me all the punkin pi I could eat when I was a boy, and I didn’t kare whether school kept that day or not. And now that I have grown up to manhood and hev run for the Legislature, and am thoroly married, thare ain’t nothing I hanker for wuss, and can bury quicker, than two-thirds of a good old-fashioned punkin pi, an inch and a half thik, and well smelt up with ginger and nutmeg. Punkin pi is the oldest American beverage I know ov, and ought to go down to posterity with the trade-mark of our granmothers on it; but I am afraid it won’t, for it is hard even now to find one that tastes in ths mouth at all as they did fifty years ago.”

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Plain Pie Crust.

One cup of flour, one even teacup of lard, and one of butter, one teacup ice-water or very cold water, and a teaspoonful salt.

Rub the lard and salt into the flour till it is dry and crumbly. Add the ice-water, and work to a smooth dough. Wash the butter, and have it cold and firm as possible. Divide it into three parts. Roll out the paste, and dot it all over with bits from one part of the butter. Sprinkle with flour, and roll up. Roll out, and repeat till the butter is gone. If the crust can now stand on the ice for half an hour, it will be nicer and more flaky. This amount will make three good-sized pies. Enough for the bottom crusts can be taken off after one rolling in of butter, thus making the top crust richer. Lard alone will make a tender, but not a flaky, paste.

Choice Beef Tea.

Cut up fine some good, juicy beef; sprinkle a small quantity of salt evenly through it, and put it into a porcelain-lined vessel; pour on cold water till the beef is entirely covered; put on the lid of the vessel and set it in the refrigerator; or, if ice be wanting, put it in the coldest place that can be found; let it remain from two to three hours; the water will then, if the beef is good, be a bright red; place the vessel directly over the fire, and when the juice begins to boil skim it; let it boil about ten minutes, or until it is changed from red to brown; then take it at once from the fire, and drain off into an open vessel to cool; when entirely cold strain through a cloth to remove the small particles of grease and the settlings; it is then better than when just made, and can be taken cold or warmed, according to the taste.

This receipt has been found, after much experience with many receipts, to be the best. The juice of the beef is drawn out by the salt and cold water—the colder the better—and the short process of cooking preserves the life, which long simmering seems to destroy. There is a freshness, sparkle and delicacy about beef tea made in this way which is as different from the over-cooked juice as fresh, crisp vegetables are from stale ones; and when daintily served with a new milk cracker broken into it (if preferred hot) it is as appetizing and nourishing a dish as can be offered to an invalid.

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Mother's Hash.

Mother's hash doesn't taste of soap grease, rancid butter, spoiled cheese, raw flour, boarding-house skillets, hotel coffee, garden garlies, bologna sausage, or cayene pepper, neither is it stewed and simmered and simmered and stewed, but is made so nicely, seasoned so delicately, and heated through so quickly, that the only trouble is, "there is never enough to go round." Cold meat of any kind will do, but corned beef is best; always remove all surplus fat and bits of gristle, chop fine, and to one-third of meat add two-thirds of chopped cold boiled potato, and one onion chopped very fine; place in the dripping-pan, season with salt and pepper, dredge with a little flour, and pour in at the side of the pan enough water to come up level with the hash, place in oven and do not stir; when the flour is a light brown, and has formed a sort of crust, take out, add a lump of butter, stir it through several times, and you will have a delicious hash. Or, by cooking longer, it may be made of cold raw potatoes, which peel, slice and let lie in salt and water a half hour before chopping. If of meat and potatoes, always use the proportions given above, and before chopping, season with pepper and salt, and a chopped onion if you like (if onions are not to be had, take them out of pickle jar), place in hot skillet with just enough water to moisten, add a little butter or some nice beef dripping, stir often until warmed through, cover and let stand on a moderately hot part of the stove fifteen minutes. When ready to dish, run the knife under and fold as you would an omelet, and serve hot with tomato catsup. In making hash, meats may be combined if there is not enough of a kind. Do not make hash or any other dish greasy. It is a mistaken idea to think that fat and butter in large quantities are necessary to good cooking. Butter and oils may be melted without changing their nature, but when cooked they become much more indigestible and injurious to weak stomachs.

Fish Croquettes.

Separate dressed fish of any kind from the bones, mince with a little seasoning, add one egg beaten with a teaspoonful of flour and one of milk, and make into balls; brush the outside with egg, dredge well with bread or cracker crumbs, and fry to a nice brown.

Canned Pork and Beans, Tomatoes, etc. at A. Emery & Co's, corner Union and Waterloo sts.

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Boiled Meats and Stews.

All meats intended to be boiled and served whole at table must be put into *boiling water*, thus following an entirely opposite rule from those intended for soups. In the latter, the object being to extract all the juice, cold water must always be used first, and then heated with the meat in. In the former, all the juice is to be kept in; and, by putting into boiling water, the albumen of the meat hardens on the surface and makes a case or coating for the meat, which accomplishes this end. Where something between a soup and plain boiled meat is desired, as in *beef bouilli*, the meat is put on in cold water, which is brought to a boil *very quickly*, thus securing good gravy, yet not robbing the meat of all its juices. With corned or salted meats, tongue, &c., cold water must be used, and half an hour to the pound allowed. If to be eaten cold, such meats should always be allowed to cool in the water in which they were boiled; and this water, if not too salt, can be used for dried bean or pea soups.

• Cheap Dishes.

In computing the table expenses in many families, the thrifty housewife feels it her duty to invent cheaper dishes instead of expending more money. The following hints may help in the former course:—A very good substitute for potatoes is bread, every crumb and every dry crust of which should be saved. In making hash at least one-third chopped bread crumbs is exceedingly palatable. Seasoned with a little thyme, rolled in egg, dipped in crumbs, then fried; this kind of hash makes an excellent force meat balls. Cold oatmeal mush, also hominy, can be mixed in hashes. Slices of stale bread steamed over a very plain soup are delicious. Dry bread wetted with warm water and fried is good for breakfast. Bits of soaked dry bread can be added to griddle-cake batter, which is raised with yeast. Light bread dough rolled to an inch or so in thickness, spread with some simple preparation of fruit, rolled together, tied in a floured cloth and boiled from one and a half to two and a half hours, eaten with a plain sauce, makes a substantial and hearty meal, one of which children are particularly fond. There is a great deal of nourishment in apples. They can be eaten raw; fried for breakfast; made into dumplings for dinner, stewed for tea, or cooked in many other ways. In buying

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apples it is well to bear in mind that the fined-grained, juicy ones cook the best; also, that a dry, chippy apple has not the nutritive value of a juicy one. For these reasons greenings are selected as being excellent cooking apples, yet they being quite tart require more sweetening than a milder flavored variety. Sweet apple-sauce can be made with no sugar, and is very wholesome, and a good substitute for butter with bread. The use of butter at every meal is by no means a necessary habit, and dozens of dishes can be gotten up which, with a very little butter, used in seasoning, can be set upon the table, and the butter-dish dispensed with altogether. Such as a breakfast of milk toast, a supper of boiled crackers or mush, and milk; or yet a meal of chipped beef, prepared in the following manner: shave one half pound of dried beef, or even less; pour over it cold water, and scald half an hour, thicken with a little flour and water, season to taste and pour the whole over bread lightly toasted. Almost any good meat gravy is as good on bread given to children as butter, while eating plenty of fat beef supplies the system with fat. Prof. Blot's terse mottoes: "Use everything good. Waste nothing. Have no prejudices," ought to be kept in mind by every house-wife who aims at being economical in food matters.

How to make good Tea.

In making tea the pot should be brown earthenware, and the water soft and boiling, and used as soon as it boils, before the gases which give it character and sparkle have time to escape. The pot should be scalded with boiling water and left a few minutes on the stove to dry, after which the tea should be put in (one teaspoonful to each person), and the pot left to stand a few moments longer, then boiling water enough put in to steep the tea thoroughly, letting it remain from five to ten minutes on the stove, not allowing it to boil under any circumstances. Add at once as much boiling water as you desire of tea for each person, take the pot to the table, pour out, and you will have a delicious cup of tea. If sugar and cream are used, they should be put in the cup before the tea is poured out. Scalding milk is preferable to cold. The following mixtures of tea are favorites: 1 lb. Oolong, 2 oz. old Hyson; 5 oz. Congo, 5 oz. Oolong, 3 oz. Orange Pekoe, 1 oz. Japan, 2 oz. Hyson.

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To Roast Meats.

Our roasted meats are really *baked* meats ; but ovens are now so well made and ventilated, that there is little difference of flavor in the two processes.

Allow ten minutes to the pound if the meat is liked rare ; and from twelve to fifteen, if well done. It is always better to place the meat on a trivet or stand made to fit easily in the roasting pan, so that it may not become sodden in the water used for gravy. Put into a hot oven, that the surface may soon sear over and hold in the juices, enough of which will escape for the gravy. All rough bits should have been trimmed off, and a joint of eight or ten pounds rubbed with a tablespoonful of salt. Dredge thickly with flour, and let it brown on the meat before basting it, which must be done as often as once in fifteen minutes. Pepper lightly. If the water in the pan dries away, add enough to have a pint for gravy in the end. Dredge with flour at least twice, as this make a crisp and relishable outer crust. Take up the meat, when done, on a hot platter. Make the gravy in the roasting-pan, by setting it on top of the stove, and first scraping up all the browning from the corners and bottom. If there is much fat, pour it carefully off. If the dredging has been well managed while roasting, the gravy will be thick enough. If not, stir a teaspoonful of browned flour smooth in cold water, and add. Should the gravy be too light, color with a teaspoonful of caramel, and taste to see that the seasoning is right.

Mutton requires fifteen minutes to the pound, unless preferred rare, in which case ten will be sufficient. If a tin kitchen is used, fifteen minutes for beef, and twenty for mutton, will be needed.

Corned Beef.

If the piece is very salt let it soak over night. If young beef and properly corned, this is unnecessary. For boiling, pour cold water over it after washing off the salt, letting the meat be well covered. The rule is twenty-five minutes to a pound for boiling meats, but corned beef should never be boiled ; let it only simmer, by being placed on a part of the range where the simmering be uninterrupted from four to six hours, according to the size of the piece. If it is to be served cold, let the meat remain in the liquid until cold. Tough beef

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can be made tender by letting it remain in the liquor until the next day, and then bringing it to the boiling point just before serving. For rump pieces this is a superior method. A brisket or plate piece may be simmered until the bones can be easily removed; then fold over the brisket piece, forming a square or oblong piece, tie over it a piece of muslin, place sufficient weight on the top to press the parts closer together, and set it where it will become cold. This gives us a firm, solid pice, which, eaten in slices, is a delightful relish.

How to cook Beef-Steak.

This comes from head-quarters, and may be considered as near infallibility as human nature can attain. First, get tender steak; no matter what part it is from, so it is tender; let it be three-fourths of an inch thick. Cook it at the last moment when every other dish is ready to be set on the table. Use a wire broiler if you can get one. Have a hot fire, and when it is crisped on one side turn it over and crisp on the other. If fat drops and blazes, throw a pinch of salt on the coals. Don't do anything else while it is cooking. Have your plate hot, and a lump of butter melting in the bottom. Put butter on the upper side, and eat in five minutes after cooking. More steak is spoiled by slow cooking than by any other fault.

Good Beef Soup.

Get two and one-half pounds of beef—a shoulder piece is nice—and ask your butcher to put in a soup bone, which he will do free of charge. If you wish the soup for twelve o'clock dinner put the beef on at eight. Get five cents' worth of soup vegetables, which should consist of a parsnip, beet, turnip, parsely and celery (a little only). Chop them moderately fine. Add to them one-fourth head of cabbage also cut fine. At ten o'clock add the vegetables and remove the soup bone, which by this time is freed from marow and is of no value. At 10.30 put in one scant half tea-cup of rice or barley. Have water enough in the kettle to make the soup juicy, but thick at the bottom. Stir from the bottom of the kettle often. Pare what potatoes you need, and boil them whole. Be particular about salting the soup, as a little too much or too little spoils the dish. Serve the potatoes, soup and meat on separate dishes.

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Fish Chowder.

The best fish for chowder are haddock and striped bass, although any kind of fresh fish may be used. Cut in pieces over an inch thick and two inches square; place eight good sized slices of salt pork in the bottom of an iron pot and fry till crisp; remove the pork, leaving the fat; chop fine, put in the pot a layer of fish, a layer of split crackers and sliced potatoes, and some of the chopped pork with black and red pepper and chopped onions, then another layer of fish, another of crackers, seasoning, and so on. A few pieces of bread crust may be put on the top layer to finish. Cover with water, and stew slowly till the fish is perfectly done; remove from the pot, put in dish in which you serve it and keep hot; thicken the gravy with rolled cracker or flour, boil it up once and pour over the chowder.

Oatmeal Porridge.

Oatmeal porridge on the breakfast table is rapidly becoming popular. Notwithstanding the prejudice against it in many quarters, intelligent people are beginning to see that the use of oatmeal in the household is most desirable. Indeed, it cannot be otherwise, as the use of oatmeal porridge for a few mornings, must convince any one that it is beneficial, healthful and safe. Oatmeal is very substantial food, imparting more mental and physical vigor than beef or mutton. By its constant use, dyspepsia, with all its manifold annoyances, can be kept at a safe distance. One never becomes weary of it. It is especially good for mothers, upon whose nervous forces, too great a demand has been made, when they become depressed and dispirited. Oatmeal requires to be well cooked, otherwise it is unfit for use. The following is the proper way to prepare it as porridge:—

Boil four quarts of water in the saucepan (if your family is large), put into it one tablespoonful of salt, and gradually add two teacupfuls of oatmeal with one hand, stirring it all the time with the other, by means of a wooden spoon, while the water is boiling. Let the porridge boil for half an hour after all the meal has been thrown in, stirring frequently. After boiling half an hour, carefully stir in half cupful flour, and let simmer a few minutes longer; then place in a deep dish or bowl, serve hot, and eat with cream, milk, molasses, syrup or butter, as desired.

Canned Goods at E. A. Tapley's, Indiantown.

Biankets and Quilts done at Ungar's Steam Laundry, 30½ Waterloo street.

To Boil Potatoes.

To be able to cook a potato *perfectly* is one of the tests of a good cook. A good, boiled potato, should be *white, mealy, and served very hot*. Potatoes should be boiled in their "jackets," as the best part of the potato lies next the skin, and is lost if peeled before boiling. The following is an excellent way of cooking them:—Select all of the same size, or nearly so; thoroughly wash, and put them in your pot or saucepan, place on the fire and add barely enough boiling water to cover them. Cover closely and boil until their skin begins to open; then pour off every drop of water; replace the cover and set on the top of the stove for five or more minutes before serving. Never delay the cooking of potatoes for other things, but time the preparation of dinner so that they will be ready at the moment needed. A little salt put in the water ten minutes before draining improves the flavor and prevents the skin from opening until cooked throughout.

Sowans.

Put in a wooden vessel a quantity of rich oatmeal seeds, finely ground oatmeal, or cracked oats, (the seeds are the best), and stir enough lukewarm water in to make about the thickness of buttermilk. Set in a warm place for three or four days; or, until the liquid becomes sour, then press and strain through a fine sieve, add salt to taste, and boil, constantly stirring until cooked, when it will be quite thick, if sufficient material has been used. Eaten with sweet milk it is very nice.—*Mrs. Bridget Maguire, County Tyrone.*

Cabbage Salad.

One egg, one teaspoonful of salt, one teaspoonful of sugar, a half teaspoonful of mustard, a quarter teaspoonful of pepper, two-thirds of a cup of vinegar; beat all together and boil in a bowl over the steam of a kettle till quite thick; the turn then mixture over a small half head of cabbage chopped fine; if too thick add cold vinegar. To be eaten when cold.

Shirley Sauce.

Twelve ripe tomatoes, one onion, two red peppers, two table-spoons salt, two tablespoons sugar, two cups vinegar. Boil slowly several hours.—*Mrs. Towle.*

Oats, Feed, Lime, etc, at E. A. Tapley's, Indiantown, N. B.

Mixed Pickles, by measure, at A. Emery & Co's, corner Union and Waterloo sts.

Fruit Juice Sauce.

For pudding sauces in winter nothing can be nicer than *fruit-juice sauce*. When canning fruit in the summer, small quantities of juice are frequently left over from filling the jars. Add to such juice a little sugar, let it come to a boil and bottle in any small vials which will just hold the quantity on hand; put in a clean cork, shave it level with the bottle and cover it with sealing wax, or common wax and a bit of cloth. Two or three dozen such bottles, holding from an ounce to a pint of juice, are invaluable in winter. To make this sauce put your fruit juice, and a little water, or none according to quantity and strength of flavor, in a cup and let it come to a boil: have mixed to a cream a spoonful of sugar and a spoonful of flour, stir these in the boiling juice and boil until of the right consistency; remove from the fire and add a spoonful of butter, stirring till it is dissolved. This is a cheap, healthful and easily made sauce, while its chief ingredient is one often thrown away, "because the fruit jars are full."

Plain Pudding Sauce.

Three tablespoons sugar, three tablespoons vinegar, one spoon butter, one spoon flour; mix well, and pour over them three-fourths of a pint of boiling water, cook five minutes. Sprinkle with nutmeg or cinnamon.

Mixed Sauce.

Three apples chopped fine, two onions, one seeded cucumber, two green peppers, three tomatoes; chop well, mix with salt, pepper, mustard and vinegar, a little sugar.

Mixed Spices.

Three heaping tablespoonfuls of ground cinnamon, one heaping one each of cloves and mace, and one even teaspoonful of alspice. Mix thoroughly, and use for dark cakes and for puddings.

Celery Salt.

Save the root of the celery plant, dry and grate it, mixing it with one-third as much salt. Keep in a bottle well corked, and it is delicious for soups, oysters, gravies or hashes.

Go to E. A. TAPLEY for cheap Groceries, Indiantown.

Unstarched work, 50 cts. per doz, at Ungar's Steam Laundry, Waterloo st

CARLETON NEWS DEPOT!

**A Full Supply of Stationery, Periodicals,
SCHOOL BOOKS,
TOYS, FANCY GOODS, AND NOTIONS.**

Descriptive Circulars of all fast selling Subscription Books, Novelties, &c., with best terms, solicited.

ADDRESS,

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COPYING. ENLARGING AND FRAMING A SPECIALY,

Done at short notice, and on reasonable terms.

Particular attention given to **CHILDREN'S** Pictures.

TWO GOOD TINTYPES FOR 25 Cts,

CERTIFICATES.

The following have been selected from a number of persons who attest to the genuineness of **SEGEE'S PILE OINTMENT**.

This certifies that several months since I had occasion to use Segee's Pile Ointment, and received from it immediate, and, so far, permanent relief. I have also used it in my family for Burns, and other sores, and found it an excellent Ointment.

G. A. HARTLEY, F. C. Baptist Minister.

Carleton, St. John, June 30th, 1863.

This will certify that for two years and four months I was afflicted with Fever Sores. Had seven holes in my leg, running sores in my breast, back, shoulder, and under my arm. I tried several physicians, but got no relief. After being seventeen weeks in the hospital, I returned home and heard of Segee's Ointment. I immediately procured a box. After using it a short time I began to get better, and in a few weeks was completely cured, so that I am now at work in a mill. I can highly recommend it to all persons who may be suffering as I was.

ROBERT McCUEN.

Portland, St. John, June 30th, 1863.

E. A. TAPLEY, Grocer and Provision Dealer, Indiantown, N. B.

Washington Pie.

Break one egg in a cup, and fill the cup with cold water; sugar, one cup; butter, size of an egg; flour, two and a half cups; cream tartar, one teaspoonful; soda, half teaspoonful; bake in three plates.—*Miss Thomas.*

Spice Salt.

Four ounces of salt, one of black pepper, one each of thyme, sweet marjoram, and summer savory; half an ounce each of cloves, allspice and mace; quarter of an ounce of cayene pepper, one ounce of celery salt. Mix all together, sift three times, and keep closely coned. Half an ounce will flavor a stuffing for roast meat; and a tablespoonful is nice in many soups and stews.

Favorite Sauce.

Rind of one lemon sliced very thin, juice of the lemon, one spoon sugar, two spoons olive oil, two spoons mustard.

Table of Weights and Measures.

As many families have no scales for weighing, a table of measures is here given which can be used instead. Weighing is always best, but not always convenient. The cup used is the ordinary coffee or kitchen cup, holding half a pint. A set of tin measures, from a gill up to a quart, is very useful in all cooking operations.

One quart of sifted flour is one pound.

One pint of granulated sugar is one pound.

Two cups of butter packed are one pound.

Ten eggs are one pound.

Five cupfuls of sifted flour are one pound.

A wine-glassful is half a gill.

Eight even tablespoonfuls are a gill.

Four even saltspoonfuls make a teaspoonful.

A saltspoonful is a good measure of salt for all custards, puddings, blanchmanges, etc.

One teaspoonful of soda to a quart of flour.

Two teaspoonfuls of soda to one of cream of tartar.

To heaping teaspoonfuls baking powder to one quart flour.

One cup sweet or sour milk as wetting for one quart flour.

First Class GROCERIES of all kinds at Tapley's, Indiantown.

Ungar's Steam Laundry, 30½ Waterloo street.

MACLELLAN & CO.,

Bankers,

SAINT JOHN, N. B.

Agents for the LONDON & LANCASHIRE LIFE ASSURANCE Co., and THE FIRE INSURANCE ASSOCIATION, Limited,—both first Class English Companies. Absolute security. Prompt settlement of claims. Rates favorable. Risks solicited.

169 UNION STREET,

SAINT JOHN, N. B.

McROBERTS & CRAWFORD,

MANUFACTURE AND DEAL IN

Tinware, Stovepipe, Chimney Tops, Galvanized Iron Gutters & Conductors,

BLACK AND GALVANIZED COAL HODS

—AND—

GALVANIZED IRON OIL TANKS,

And make and put on

TIN AND GALVANIZED IRON ROOFING,

In the City and Country.

Keeps constantly on hand an assortment of Cooking Ranges, Cooking Stoves, Self-Feeding and Heating Stoves, and Kitchen Furnishing Hardware.

Import and Deal in

Lamps and Lamp Goods, Chandeliers, Brackets, Burners, Shades & Chimneys.

RETAIL AMERICAN AND CANADIAN ILLUMINATING OIL.

A good assortment of Lamps always in stock. Old Stoves taken from parties purchasing new ones.

SPECIAL ATTENTION GIVEN TO JOBBING AND REPAIRS.

Prescriptions carefully and promptly attended to at E. J. Mahoney's Drug Store, I'town.

RULES FOR MARKETING.

The best rule for marketing is to pay ready money for everything, *and to deal with the most respectable tradesmen* in your neighbourhood. If you leave it to their integrity to supply you with a good article at the fair market price, you will be supplied with better provisions, and at as reasonable a rate as those *bargain-hunters* who trot around till they are trapped to buy some *unchewable* old poultry, *tough* tup-mutton, *stringy* cow-beef, or *stale* fish, at a very little less than the price of prime and proper food. With *savings* like these they toddle home in triumph, "cackling all the way, like a goose that has got ankle-deep into good luck." All the skill of the most accomplished cook will avail nothing unless she is furnished with prime provisions. The best way to procure these is to deal with shops of established character: you may appear to pay, perhaps, ten *per cent.* more than you would were you to deal with those who pretend to sell cheap, but you would be much more than in that proportion better served. Every trade has its tricks and deceptions; those who follow them can deceive you if they please, and they are too apt to do so if you provoke the exercise of their over-reaching talent. Challenge them to a game at "*Catch who can*," by entirely relying on your own judgment, and you will soon find nothing but very long experience can make you equal to the combat of marketing to the utmost advantage. If you think a tradesman has imposed upon you, never use a second word, if the first will not do, nor drop the least hint of an imposition; pay the demand, and deal with the gentleman no more.

Before you go to market, look over your larder, and consider well what things are wanting—especially on a Saturday. You will be enabled to manage much better if you will make out a bill of fare for the week on the Saturday before. It is an excellent plan to have certain things on certain days. When your butcher or poulterer knows what you will want, he has a better chance of doing his best for you. When you order meat, poultry, or fish, tell the tradesman when you intend to dress it; he will then have it in his power to serve you with provision that will do him credit, which the finest meat, &c., in the world will never do, unless it has been kept a proper time to be ripe and tender.

Canned Goods at E. A. Tapley's, Indiantown.

Ungar's Steam LAUNDRY, 30½ Waterloo street.

English Sausage Shop

AND MEAT STORE,

—FOR—

SAUSAGES.

ROASTING BEEF.

BOLOGNAS.

ROASTING PORK.

ROLL BACON.

POULTRY AND GAME.

SUGAR CURED HAMS.

VEGETABLES OF ALL KINDS IN SEASON.

AND ESPECIALLY

Hopkins' CELEBRATED Mince Meat.

—GO TO—

JOHN HOPKINS,

186 UNION STREET, - - - ST. JOHN, N. B.

BOOKS

Of all kinds

AT LARGE DISCOUNTS,

—AT—

MORROW'S BOOK STORE,

28 Charlotte Street.

CALL AND SEE.

Collars and Cuffs done at Ungar's Steam Laundry, 30½ Waterloo street.

E. J. M., P'town, keeps always on hand best quality of Drugs.

DIRECTIONS FOR SHOPPING.

In visiting a store for the purpose of examining the goods or making purchases, conduct yourself with courtesy and amiability.

Speak to the clerks and employés of the store with courtesy and kindness. Do not order them to show you anything. Request them to do so in a polite and lady-like or gentlemanly manner. Give them no more trouble than is necessary, and express your thanks for the attentions they may show you. In leaving their counter, say pleasantly, "Good-morning," or "Good-day." By treating the employés of a store with courtesy, you will render your presence there welcome, and will receive all the attention such conduct merits.

Should you find another person examining a piece of goods, do not take hold of it. Wait until it is laid down, and then make your examination.

To attempt to "beat down" the price of an article is rude. In the best conducted stores the price of the goods is "fixed," and the salesmen are not allowed to change it. If the price does not suit you, you are not obliged to buy, but can go elsewhere.

Pushing or crowding at a counter, or the indulgence in personal remarks, handling the goods in a careless manner, or so roughly to injure them, lounging upon the counter, or talking in a loud voice, are marks of bad breeding.

Never express your opinion about an article another is purchasing, unless asked to do so. To say to a customer about to make a purchase that the article can be bought cheaper at another store, is to offer a gratuitous insult to the clerk making the sale.

You should never ask or expect a clerk engaged in waiting upon a customer to leave that person and attend to you. Wait patiently for your turn.

It is rude to make unfavorable comparisons between the goods you are examining and those of another store.

Have your parcels sent home, and so avoid the fatigue of carrying them.

It is best to buy for cash. You can always buy cheaper in this way. If you make bills, however, pay them promptly. Make no bill you are not sure of paying at the time promised by you. Avoid debt as the greatest curse of life.

First Class GROCERIES of all kinds at Tapley's, Indiantown,

Lace Curtains done at UNGAR'S Steam Laundry, 30½ Waterloo street.

HOME AMUSEMENTS.

A proper amount of labor, well spiced with sunny sports, is almost absolutely necessary to the formation of a firm, hardy, physical constitution, and a cheerful and happy mind. Let all youth not only learn to choose and enjoy proper amusements, but let them learn to invent them at home, and use them there, and thus form ideas of such homes as they shall wish to have their own children enjoy. It is one of the greatest and most useful studies of life to learn how to make a home—such a home as men, and women, and children should dwell in. It is a study that should be early introduced to the attention of youth.

Every home should be cheerful. Innocent joy should reign in every heart. There should be domestic amusements, fireside pleasures, quiet and simple it may be, but such as shall make home happy, and not leave it that irksome place which will oblige the youthful spirit to look elsewhere for joy. For small children, toys, simple ones, or those which they are helped to make for themselves, are the very best. Let boys have some kind of a workshop, and give girls a work-basket, round-end scissors and plenty of material for inventions or experiments. Let them have pencils, patterns, scrap-books with pictures to illustrate their selections; drawing-paper and paints. Give them puzzles, dissected maps, game of authors, etc., with useful and pleasant books, to pass the evenings, holidays and rainy days cheerfully.

Let the children have an occasional "candy-pull," a time of nut-cracking, corn-popping, and apple-roasting: life will move more smoothly for the whole family by the help of such occasions of mirth and social pleasures.

There are a thousand other ways in which we may add to the cheerfulness of home. The very modulations of the voice will often make a wonderful difference. How many shades of feeling are expressed by the voice! What a change comes over us at the change of its tones! No delicately tuned harpstring can awaken more pleasure; no grating discord can pierce with more pain.

SENSIBLE HOME TALK.

Let parents talk much and talk well at home. A father who is habitually silent in his own house, may be in many respects

E. J. MAHONEY, Druggist, I'town. Prescriptions accurately compounded. Pure Drugs only used.
All kinds of LADIES' wear done at Ungar's Steam Laundry, Waterloo st.

a wise man; but he is not wise in his silence. We sometimes see parents who are the life of every company which they enter, dull, silent and uninteresting at home among the children. If they have not mental activity and mental stories sufficient for both, let them first provide for their own household. They fare poorly who reserve their social charms for companions abroad, and keep their dullness for home consumption. It is better to instruct children and make them happy at home, than it is to charm strangers and amuse friends. A silent house is a dull place for young people, a place from which they will escape if they can. They talk of being "shut up" there; and the youth who does not love home is in danger.

Show us a father or the mother who tells new stories or jokes to delight the family circle after supper—who has an eye out for new facts of travel, discovery, science, literature, art or religion with which to stimulate conversation at home—who talks with little chaps about their studies and plays, and the older ones about their duties, ambition and labors—who keeps before his daughters an ideal gentleman who treats ladies with sincerity, reverence, and as equals, and doesn't carry his "smalltalk" in a separate package from the rest of his knowledge, strictly for their use, and we'll show you a true gentleman.

MUSIC AT HOME.

Music is an accomplishment usually valuable as a home enjoyment. Parents should not fail to consider the great value of home music. They should, if possible, buy a good instrument and teach their children to sing and play, then they can produce sufficient amusement at home themselves so the sons will not think of looking elsewhere for it. There is little or no excuse at the present day for being without a musical instrument of some kind in the house. A beautiful little cabinet organina can be had for a few dollars. This is a very ingenious automatic reed instrument, by which a mere child can produce the best music, in variety, by simply putting in the sheets and turning a small crank. It is one of the most wonderful inventions of the day. It can be had at Wm. Crawford's, No. 4, Charlotte street.

Oats, Feed, Lime, etc, at E. A. Tapley's, Indiantown, N. B.

White Shirts done at Ungar's Steam Laundry, 30½ Waterloo street.

NOTICES.

HANDSOME GOODS.

We would call attention of persons in want of new and handsome goods especially adapted for Christmas and New Year Gifts, to the stock lately imported by R. D. McARTHUR, Medical Hall, consisting of Flower Stands, Odor Stands, Watch Stands, Glove Boxes, Toilet Stands, Card Receivers, Jewel Stands, Handkerchief Boxes. These goods are all new, and only require to be seen to be acknowledged ornamental and useful.

Nothing is more essential to the embellishment of a home than one of the "Light running Domestic Sewing Machines." It sews anything; it beats everything; it pleases everybody; its beauty, strength and finish, makes it the favorite in every household.

Mrs. H. W. Beecher, in one of her late publications, says of the "Domestic": "We know enough to be satisfied with the variety of work which can be accomplished on it. We have seen no work that has pleased us better."

It can be seen in operation at E. & T. CRAWFORD'S, 14 Charlotte st.

W. HAWKER, Druggist, Prince William street, is introducing a new Temperance Drink—*Aromatic Limetta Cordial*—which is very highly spoken of, and is just the thing for the holiday season, and *private parties*. It is none of those sloppy drinks that are so common, but a good *stomachic* and *invigorating* beverage. It will supply a want long felt at the social and private family parties and temperance gatherings. It suits all parties, even those who like something stronger smack their lips after a drink of it. Mr. Hawker will be glad to have any one call and test it.

Boys' Sleds, Children's Dolls, Ladies' Toilet Shell Boxes, Sweet Hay Baskets, Beads, Moccasins, Toys of all kinds, etc., at St. John VARIETY STORE, Coburg street.

E. J. M., I'town, can be had at all hours. Residence few doors from Store.

All kinds of Dresses done at Ungar's Steam Laundry, 30½ Waterloo st.

THE CHILDREN'S ROOM.

Every family should, if possible, have a room fitted up for the express purpose of amusing the children, where they can play and spend their leisure hours, and call in their little companions at any time desired. This room ought to be suitably and attractively fitted up, and furnished with variety to amuse and comfort the little ones. It should be neatly carpeted; a revolving ventilator should also be placed in one of the window panes, to keep the air pure. It should have a doll's house, trapeze, hammock-swing, small benches, low chairs, a teter, rocking horse, a small sled, a few pairs of parlor skates, toys, blocks, books, pictures, and many other things calculated to amuse and instruct children.

CARE AND MANAGEMENT OF CHILDREN.

Children are as olive plants, and should be tenderly cared for. They should never be scolded or shamed under any circumstances, but soberly and quietly reprov'd. Neither should they be reprov'd before others. The suffering of such treatment is acute; it hurts self-respect and awakes in their bosoms malignant feelings. A child is defenceless; he is not allowed to argue. He is often tried, condemned and punished in a moment. He finds himself of little use. He is put at things he does not care for, and held from things which he likes. He is made the convenience of grown up people; is hardly supposed to have any rights, except in a corner, as it were; is sent hither and thither, made to get up and sit down for everybody's convenience but his own; is snubbed and catechised until he learns to dodge government and elude authority, and then be whipped for being "such a liar that no one can believe you."

Whatever the meed of punishment due a child, no parent can be justified in judging of the delinquency under the influence of anger. Your duty is, "Speak not in reproof; lift no chastening rod till your anger has thoroughly cooled; wait, if need be, till the quietude and solemnity of evening when the business and play of the day are ended. Be grave, be deliberate; explain the nature of the misconduct, and show that love and not revenge, impels you to punish. Thus will you

E. J. M., Indiantown, Sponges, Perfumery, etc.

Pillow Shams done at Ungar's Steam Laundry, 30½ Waterloo street.

awaken the child's conscience, and win it to your side. With penitential feelings and purposes of amendment, the little offender will fall asleep, and awake with a warmer filial affection, and strengthened desire to do right." Parents who adopt this principle in the correction of their children may safely look for a blessing to accompany the discharge of the duty of chastisement, satisfied that they are following the example of our Divine Parent, who deferred visiting our first parents in Eden, until "the cool of the day."

Mothers especially, think of these things, and however heavy the sceptre you wield may have become for hands growing feeble through infirmity, labor and anxiety, try to do your duty to your offspring. They will not trouble you long. The little crib may soon be empty; or, at least, the years of maturity will soon come when your child may leave the parental roof to fight life's battles in a distant land. The time may come when there will be no more noise in the hall; when there will be no skates, sleds, knives, bats, balls, shoes, hats or strings left scattered about; when there will be no disputes to settle, nobody to get off to school, no fingers to tie up, no faces to wash, no rips to mend, no collars to arrange, no hair to comb, no bedclothes to tuck up; in short, nothing to look after,—there will be no children in the house.

THE SEWING MACHINE.

The steam engine and sewing machine are two of the greatest blessings the ingenuity of man has yet bestowed upon us. What a saving of time and labor the latter affords to the heavily-laden mother and housekeeper! The sewing machine is a household necessity, and should be regarded as such by every husband and father who seeks the comfort of his family. Under the pressure of "old style" sewing, "with fingers weary and worn, with eyelids heavy and red," "till the heart is sick, and the brain benumbed, as well as the weary head," well may the distracted housewife exclaim: "O men, with mothers and wives! it is not linen you're wearing out, but human creatures lives." It is the duty of every family to make an extra effort to obtain a good sewing machine. The low prices at which they are now sold, and easy means of obtaining them are such that they are placed within the reach of almost the poorest family in the land.

E. J. M., I'town. Constantly on hand in large quantities Dyes of all kinds.

All work done in Troy style at Ungar's Steam Laundry, 30½ Waterloo st.

HOUSEHOLD RECIPES, HINTS, &c.

Soapine.

This is an excellent preparation for all kinds of laundry washing, dish washing, window cleaning, etc., saving much time and labor. It is also good for removing grease and stains from carpets and clothing. Every thrifty housekeeper ought to give it a trial at once. It is put up in neat packages, and can be had at almost any grocery store.

160 lbs. best Soft Soap for 25 cents.

The following will make the cheapest and best Soft Soap in use—we speak from personal knowledge :

Dissolve 1 lb best snow-flake potash in 3 gallons boiling water ; then stir in 4 lbs of tallow or grease (waste grease of any kind melted and strained will do), and keep boiling and stirring until it becomes clear, after which add from 15 to 20 gallons of water and bring all to a boil. Let it cool and you will have nearly a barrel of the best Soft Soap.

Be sure you get the PURE SNOW-FLAKE POTASH. Sold by R. V. Barker & Co., 96 Prince William street.

An Excellent Pickle.

Boil over a gentle fire six pounds of common salt, two pounds white sugar, three ounces saltpetre, in three gallons of water, skimming it while boiling. When quite cold pour it over the meat. Before putting the meat into the brine, wash and dress the blood from it, and wipe clean. This pickle may be used again and again if boiled with a small addition of the ingredients. Small pork or beef will be sufficiently cured in four or five days, tongues in six days, hams for drying in a fortnight. —*Mrs. I. Burpee.*

Floor Matts.

Handsome floor matts can be made by saving all the old rags and cast-off garments, and coloring them in variety of shades with Chaloner's Aniline Dyes, which will produce any shade desired, afterwards manufacturing them into matts. They look beautiful if tastefully arranged in the manufacture.

E. J. M., I'town, N. B. Patent Medicines, wholesale and retail.

Blankets and Quilts done at Ungar's Steam Laundry, 30½ Waterloo street.

All the Rage!

SOAPINE

For Washing and Cleansing!

WITHOUT INJURY TO HANDS or FABRIC.

It is the Finest Article known for Washing Clothing of all descriptions, including Flannels and Laces,

DISHES, GLASSWARE, SILVERWARE, MILK CANS AND DAIRY UTENSILS,
Take a Polish not obtained by any other preparation.

FOR HOUSE CLEANING, Washing Windows, Marble, Paint or Oil Cloth and removing Grease and Stains from Carpets and Clothing it is unequalled.— IT IS A GREAT SUCCESS for Cleaning everything about the House with Economy and Dispatch! It will be used in every House as soon as its merits are known, *as it will do many things that Soap will not!*

IT WILL MAKE SPLENDID SOFT SOAP!

It saves Soap, Sal Soda, Borax, Washing Crystals, and all preparations.

FOR SALE BY ALL GROCERS.

Wholesale Agent, . . . J. WILLIARD SMITH,
South Market Wharf, Saint John, N. B.

ROBERT V. BARKER & CO.,

WHOLESALE AND RETAIL DRUGGISTS,

96 Prince William Street, . . . Saint John, N. B.

Keep constantly on hand a well assorted Stock of

DRUGS, MEDICINES, PATENT MEDICINES,

Perfumery, Toilet Articles,

HAVANA CIGARS, &c., &c.

PRESCRIPTIONS CAREFULLY PREPARED.

Unstarched work, 50 cts. per doz, at Ungar's Steam Laundry, Waterloo st.

Value of Apples.

Apples, in addition to being a delicate fruit, make a pleasant medicine. A raw, mellow apple is digested in an hour and a half. The most healthy dessert that can be placed on the table is a baked apple. If eaten frequently at breakfast, with coarse bread and butter, without meat or flesh of any kind, it has an admirable effect on the general system, often removing constipation, correcting acidities and cooling off febrile conditions more effectually than the most approved medicines. If families could be induced to substitute apples, ripe and sound, for pies, cakes and sweetmeats, with which their children are stuffed, there would be a diminution in the total sum of doctors' bills in a single year sufficient to lay in a stock of this delicious fruit for the whole season's use.

Value of Paper in the House.

Old newspapers are the best material for cleaning that we can have in the house. Knives and brooms rubbed with it preserves their brightness. If the stove is polished twice a week, and rubbed hard with paper on the other days, with ordinary care it will always look clean and bright. Paper is better than cloth for rubbing windows and looking-glasses and table glass.

A good Dish cloth.

Take a piece of mosquito-netting and fold it in four thicknesses, running it together with darning cotton. They are so porous and light that they can be easily cleansed, and yet they absorb the water sufficiently to do the work well. This dish-cloth, together with an iron pot cloth, are all that are needed in this department of work, and I can assure every one that no malaria will be found lurking within its folds.

Care of Brooms.

All agree that a new broom sweeps well. To keep a broom new always hang it up when not in use, wet once a week with hot suds, be careful not to wear it off more on one side than the other. There is no advantage in having brooms too heavy. Growing girls and feeble women should have light brooms for their use.

Call at E. J. MAHONEY'S and get reliable DRUGS.

Ungar's Steam Laundry, 30½ Waterloo street.

Scotch Haggis.

Sheep's bag and pluck, well cleaned and soaked in salt and water. Put a small bit of lime in the salt and water to cleanse. Make incisions in the lights, boil four and a half hours; when cold mince the liver, heart, and half the lights, along with one pound of toasted oatmeal, one pound beef suet finely minced, two large onions, two teaspoons pepper, three of salt, half nutmeg grated, two pints of the water in which the pluck was boiled, and boil three hours.

Parboil onions and mince all very fine separately and then add ingredients all together.

Value of Borax.

Ladies who have not tested the magic properties of borax have been losing a great help and comfort. If once used you will never be without a bottle of it on the toilet table. It removes stains and dirt from the hands, better than soap, and at the same time softens and smooths the skin. It is splendid for washing the hair, and will, without injury, cleanse brushes and combs in a few moments. For washing purposes it saves both soap and labor. It will extract the dirt from articles of delicate texture without rubbing, it being only necessary to put the articles to soak with a solution of borax over night, and need only to be rinsed in the morning. Two tablespoonfuls of pulverized borax dissolved in a quart of water, of which enough is added to cover a pair of blankets, will cleanse them beautifully. It also saves great labor in washing paint. It is said to drive away ants and roaches, if sprinkled on the shelves of safes and pantries.

Fire Kindlers.

Take five pounds resin, melt it, add one pound tallow, and when all is hot, stir in dried pine saw-dust, until very thick. While hot spread the mixture out one inch thick upon a square wooden mould, sprinkled with a little fine saw-dust to prevent it from sticking. When still warm, form into two inch squares by taking a thin edged board and pressing sufficiently deep to form a crease. The edge of this board should be greased.

One of these squares will easily ignite with a match, and blaze long enough to kindle any wood fit to burn.

E. J. MAHONEY, DRUGGIST, INDIANTOWN.

B. Vanwart, Indiantown, sells Goods low for Cash.

To exterminate Rats and Mice.

The latest expedient for ridding a house of rats is furnished by a writer in the *Scientific American*, who says:—"We clear our premises of these detestable vermin by making whitewash yellow with copperas, and covering the stones and rafters in the cellar with a thick coat of it. In every crevice where a rat might tread we put the crystals of the copperas, and scatter the same in the corners of the floors. The result was a perfect stampede of rats and mice. Since that time not a squeak of either rats or mice has been heard about the house. Every spring a coat of the same yellow wash is given to the cellar as a purifier as well as a rat exterminator, and no typhoid, dysentery, or fever attacks the family."

Best Hair Oil known.

Strong alcohol, one pint; Castor oil, two ounces; tincture of Spanish flies, two drachms; oils bergamot and lavender, of each ten drops.

Nothing superior to the above was ever made. It is not too greasy to be objectionable. It renders the hair glossy and silken, and is sufficiently stimulating to prevent the hair from falling out, and often induces an unusually fine growth, and not the least, it is cheap, and quickly made.

Superior Tooth Wash.

Dissolve two ounces of borax in three pints of hot water; before quite cold, add one teaspoon tincture myrrh, and a tablespoon spirits of camphor; bottle for use. Put one wine-glassful to half a pint of tepid water for each application. If applied daily it preserves and beautifies the teeth, extirpates tartarous adhesion, produces a pearl-like whiteness, arrests decay, and induces a healthy action of the gums.

Cure for Whooping Cough.

The following is one of the best preparations known for whooping cough: Syrup Senegac, 12 drachms; Syrup Tolu, 4 drachms; Syrup Simple, 4 drachms; Tincture Cochineal, 12 drachms; Carbonate of Potash, 1 drachm. Mix. Does, one teaspoonful after each spell of coughing. Children under ten to take smaller doses.

Call and examine Goods at E. J. Mahoney's, P'town.

B. VANWART, Indiantown. keeps Choice Family GROCERIES.

Valuable Hair Wash.

Put a tablespoon of ammonia in a pint of water. Rub thoroughly into the hair and scalp, and then wash the head with clear water, using a little oil afterwards. The use of this wash once or twice a week, renders the hair and beard soft and glossy, and greatly promotes its growth. It is also valuable for cleansing hair brushes.

Stove Polish.

The best receipt we can give for stove polish is a bottle of "Chaloner's Stove Varnish." It is cheap, cleanly, lasting, has no unpleasant odor, and makes your stove and stovepipe shine like a mirror. See where to obtain it on page 95.

How to make Bay Rum.

Put in a bottle one pint best alcohol, one half drachm bay oil; shake for a few minutes to dissolve the oil, then add one pint and a half of soft water; mix by shaking, cork tight, and put away for use.

Effectual Cure for Croup.

For a child of 5 or 6 years—mix one tea-spoonful pulverized alum with an equal quantity of moistened sugar or molasses, and give all at one dose. Its effects will be truly magical, as vomiting, which relieves the child, is almost instantaneous. After relief has been obtained place the feet in hot water as quickly as possible, putting a mustard draft to the chest and wrapping the body in flannel at the same time, avoiding all drafts.

Best known (external) Remedy for Salt rheum.

Creosote one drachm, lard two ounces. Mix together and use as an ointment.

The above recipe has been handed us by a gentleman of St. John, who testifies to its great value. Having suffered many years with the disease, and applied many remedies, to little purpose, he found it on application to give instant relief. It is worth trying on skin diseases of all kinds.

Cure for Catarrh.

One half drachm each tannic acid and gum acacia, pulverized. Mix, and use as a snuff.

E. J. Mahoney, Importer DRUGS, etc., Indiantown, N. B.

B. Vanwart, Indiantown, Fresh and Salt Pork, wholesale and retail,

To Remove Iron Rust.

Half ounce oxalic acid dissolved in one gill of soft water. Wet the spot with the liquid and steam over the teakettle and the stain will disappear; rinse with water. Keep the liquid out of the way of children and label "Poison."

Cure for Rheumatism.

Take two drachms of Iodide of Potash, put it in a pint bottle and fill up with soft cold water. Take half a wine-glass night and morning.

I should be glad to explain to any person troubled with this disease the effects of this medicine, as it cost me a large sum. I have cured or eased dozens (*gratis*) with it.—*Janet Lee, Intelligence Office.*

Magic Cure for Burns.

Take equal parts of flour and table salt, mix into a paste of medium thickness with cold water, spread plentifully on good brown paper, apply immediately, bind on with a cloth, and let it remain for an hour or more, and change two or three times if necessary, exposing the part as little as possible to the air; after which, wrap in linen wrung out of sweet or castor-oil, and you will have no more trouble with the burn, if the skin is unbroken. It relieves pain in three minutes and entirely cures it in ten.

Remedy for Earache.

There is scarcely an ache to which children are subject so hard to bear and so difficult to cure as the earache. But there is a remedy never known to fail. Take a bit of cotton batting, put upon it a pinch of black pepper, gather it up and tie it, dip it in sweet oil and insert into the ear. Put a flannel bandage over the head to keep it warm. It will give immediate relief.

Cure for Dog Bite.

An aged forester has published the following in a Leipzig journal: "I do not wish to carry to my grave my much-proved cure for the bites of mad dogs, but will publish the same as the last service which I can offer to the world. Wash the wound perfectly clean with wine-vinegar and tepid water; then dry it. Afterward pour into the wound a few drops of muriatic acid, for mineral acids destroy the poison of the dog's saliva."

Cigars, Tobaccos, etc., at Drug Store, Indiantown.

B. VANWART, Indiantown. Oats and Feed, wholesale and retail.

Joseph Patrick Baker 28/11/91 78500